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YEAST.

"A little leaven, leaveneth the whole lump."

YEAST.

Boil 1 handful hops in 1 qt. water 20 min. Strain and add 1 cup sugar, 1 grated potato, 1 tablespoon salt, 2 tablespoons flour. Be sure the mixture is well scalded. When lukewarm add yeast to raise it.

MRS. CHAUNCEY WILLIAMS.

POTATO YEAST.

6 medium sized potatoes boiled in sufficient water to cover. 1-2 oz. hops boiled in qt. water. Strain the hop water on 2 qts. flour and 1 cup sugar. Stir together; add the potatoes mashed through a colander in the water in which they were boiled. When sufficiently cool add 1 cup yeast and let rise. It is then ready for use.

MRS. R. S. MOSCRIP.

YEAST.

1 pt. scorched corn, 2 handfuls hops, 8 large potatoes. Put hops and corn in small bags, place in a kettle with the potatoes and boil 2 hours. Mash through colander, then add 1 cup sugar, 1-2 cup salt and enough more boiled water to make a gallon. When cool add 1 pt. yeast, let it rise and then bottle.

MRS. C. WELLS.

B R E A D.

“Here is bread which strengthens man’s heart, and therefore called the staff of life.”

WHITE BREAD.

2 qts. warm water, large 1-2 pt. home-made yeast, 2 tablespoons salt, flour to make a thin sponge. Sprinkle top with flour, set in warm place to rise over night. In the morning add flour to make a stiff dough, and knead until it will not stick to the hands, adding a little soda and butter, if desired. Let it rise again, then knead thoroughly, and make into loaves. When quite light bake in a moderate oven.

MRS. C. WELLS.

GOOD WHEAT BREAD.

To 1 pt. sifted flour, add 2 tablespoons white sugar, 1 tablespoon salt; turn on boiling water until all is scalded, stirring it well until it is a thick paste. When sufficiently cool, stir in well, 1 yeast-cake previously soaked in lukewarm water, and set in a warm place to rise; when very light, sift flour in bread-bowl, make a hollow in center, put in the yeast just prepared and 1 qt. lukewarm water; make into a soft dough, cover and set to rise over night. In the morning add 1 cup lard, 1-2 teaspoon saleratus, more flour, and knead until the mixture does not stick to the hands. Let rise for 2 or 3 hrs., then mould into loaves, let stand about 15 min., then bake. This quantity makes 4 good sized loaves.

MRS. B. M. WHEALEY.

SWEET HOME-MADE BREAD.

1 tablespoon lard, 1 of sugar, 1 teaspoon fine salt, 1 cake compressed yeast, 3 pts. cold water, stir in flour until quite stiff, sift over the top, and set to rise in a warm place until morning; then knead 1-2 hr. Make immediately into loaves; when light bake 3-4 hr.

J. E. BARRETT.

GRAHAM BREAD.

At night take sponge for the number of loaves desired, and add 1 cup of Graham flour, and 1 tablespoon sugar for each loaf, (molasses may be used if preferred.) Knead with wheat flour until it will not stick to the hands, and set in moderately warm place until morning. Knead well, and when very light knead again and put into pans. When quite light, put into moderate oven and bake 1 1-2 hrs.

C. A. DEUEL.

GRAHAM BREAD.

3 cups graham, 3 cups rye, 3 cups wheat flour, 1 cup brown sugar, 1 cup good yeast, little salt. Mix flour well together while dry, then add enough warm water to make a thick sponge, that will drop from spoon; let stand over night, then stir down, and put in pans; when light again, bake in a slow oven nearly 1 hr.

MRS. B. R. BARRETT.

BROWN BREAD.

1 cup molasses, 1 cup sweet milk, 1 cup sour milk, 1 cup water, 3 cups Indian meal, 2 cups wheat flour, 1 teaspoon soda, 1 teaspoon salt. Steam 4 hrs.

JULIA SWASEY.

BOSTON BROWN BREAD.

3 cups graham flour, 2 cups corn meal, 3 cups warm water, 1 cup molasses, 1 teaspoon soda, a little salt. Steam $2\frac{1}{2}$ or 3 hrs.

EMMA WHYLAND.

BROWN BREAD.

2 cups warm water, 2 cups sour milk, 1 cup molasses, 1 heaping teaspoon soda, a little salt, 3 cups rye flour, 3 cups Indian meal. Steam 3 hrs. and bake 1 hr.

LEILA MAGEE.

BROWN BREAD.

$2\frac{1}{2}$ cups Indian meal, $1\frac{1}{2}$ cups flour, 3 cups buttermilk, $1\frac{1}{2}$ cup molasses, 1 even teaspoon soda, a little salt.

MRS. S. K. THOMAS.

STEAMED INDIAN BREAD.

4 cups Indian meal, 2 cups graham flour, 4 cups sour milk, 1 cup molasses, 1 large teaspoon soda, a little salt. Steam 3 hrs.

JOSEPHINE TEFFT.

BREAKFAST AND TEA DISHES.

"Now to breakfast with what appetite you have."

"Then good digestion wait on appetite,
And health on both."

PARKER HOUSE ROLLS.

Place 2 qts. flour in pan, make hollow in center of flour, put in 1 pt. warm milk, 1-2 small cup butter, 1-2 cup yeast, 1 tablespoon sugar, little salt. Let stand several hrs. before mixing, then mix little softer than bread dough. In the morning mould, roll out, cut with a tumbler. Place a small piece butter in center of each roll, fold sides together in shape of a turnover, place on tins to rise. When light bake in a quick oven.

MRS. C. S. SMITH.

SWEET RUSK.

1 qt. sweet milk, 3 tablespoons yeast, flour to make thick batter. Let rise over night, then add 1 cup lard, 1 cup sugar, and 3 eggs well beaten, reserving white of 1 for frosting. Let rise, then knead well, cut in any desired shape and put on buttered pans, let rise again; when quite light, bake quickly. Make a thin frosting and spread on while hot.

MRS. C. WELLS.

CREAM BISCUIT.

1 qt. flour, 1 pt. cream, 2 heaping teaspoons cream tartar, 1 even teaspoon soda, a little salt.

LIGHT TEA BISCUIT.

1 qt. flour, piece of butter size of an egg, 2 teaspoons cream tartar sifted with the flour, 1 teaspoon soda, a little salt and enough sweet milk to make soft dough.

MRS. S. G. ALLEN.

RAISED MUFFINS.

1 pt. milk, 1 tablespoon butter, yolks of 3 eggs, 1-2 cup yeast, a little salt; set at night. Just before putting in the rings in the morning, add the whites of the eggs well beaten and flour enough to make a stiff batter.

IDA MALLERY.

MILTON MUFFINS.

1 egg, 1 pt. milk, 1 pt. flour, little salt. Beat egg light, add part of milk, all the flour, then the rest of milk. Bake 20 minutes in buttered tins. Serve hot.

ADDIE VERBECK.

MUFFINS.

1 qt. sweet milk, 3 eggs, 1 cup butter, 4 tablespoons good yeast, flour to make a stiff batter. Set over night, and bake in gem pans in a hot oven for breakfast.

MRS. JAS. DENTON.

WHEAT MUFFINS.

1 1-2 cup flour, 1 cup sweet milk, 1 egg, 1 tablespoon melted butter, 1-2 teaspoon salt, 1 heaping teaspoon baking powder.

MRS. JOHN MARSTON.

RAG MUFFINS.

2 cups flour, 1 tablespoon shortening, 2 teaspoons baking powder, little salt, wet with milk, roll thin, spread with butter and sugar, roll like rolled jelly cake, cut in slices, and bake.

MRS. PARKER.

RICE MUFFINS.

Boil 1-2 cup rice soft and dry, then add 3 teaspoons sugar, piece of butter size of an egg, little salt, 1 pt. sweet milk, 1 cup yeast, 1 qt. flour; let it rise over night. If sour in the morning add a little soda dissolved in milk. Bake in muffin rings.

MRS. M. S. GRANGER.

POP-OVERS FOR BREAKFAST.

2 cups milk, 2 cups flour, 2 eggs, 1 teaspoon sugar, salt. Bake in hot moulds.

E. A. ENSIGN.

SALLY-LUNN.

1 qt. flour, 4 eggs, 1-2 cup butter, 1-2 cup sugar, 2 teaspoons baking powder, nearly 2 cups sweet milk. Bake in gem pans.

MRS. M. S. GRANGER.

WAFFLES.

Melt 1 oz. butter, add 1 qt. buttermilk or sweet milk, 3 eggs, little salt, 1-2 teaspoon soda, flour enough to make a stiff batter, lastly add the whites of the eggs well beaten.

MRS. M. S. OSBORN.

RICE WAFFLES.

Boil 1-2 cup rice, then add 2 well beaten eggs, 1 pt. sweet milk, a pinch of salt, 1 1-2 teaspoons baking powder and about 1 pt. flour. Bake in waffle irons, buttering while hot. This receipt will fill the irons about 5 times.

RICE CAKES.

3 eggs beaten very light, 1 pt. milk, 1-2 pt. rich cream, 1 tablespoon cooked rice, little salt. Beat in lightly, enough flour to make a thin batter; bake in shallow tins in a quick oven.

MRS. E. PITNEY.

NORA'S BREAD CAKES.

Soak pieces of bread in sour milk until soft; rub through a colander; add a little more sour milk. To about 2 qts. of this add 1 well beaten egg, a little salt, about 1 teaspoon soda and flour to make a batter a little thicker than for ordinary pancakes. Bake on a griddle.

FLANNEL CAKES.

1 qt. milk warmed, 2 eggs, 1 teaspoon salt, 1 tablespoon butter, 1-2 cup yeast, flour enough to make a smooth batter; mix at night and they will be light for breakfast. Do not stir them until just before you put them on the griddle.

MRS. F. R. BARRETT.

SCONES FOR BREAKFAST.

1 cup sour milk, 1-2 teaspoon soda, 1-2 tablespoon melted butter, little salt. Mould soft, cut in squares and bake on moderately hot griddle.

MRS. H. B. WRIGHT.

GRAHAM MUFFINS.

1 cup graham flour, 1 cup wheat flour, 2 tablespoons sugar, 1 tablespoon butter, 1 1-2 teaspoons baking powder, little salt, 1 cup of milk or water.

MISS KATE PIKE.

GRAHAM GEMS.

2 eggs, 2 cups sweet milk, 1 cup graham flour, 1 cup wheat flour, 1 tablespoon sugar, little salt; heat the gem pans hot, fill almost full. Bake 1-2 hour.

MRS. S. GILBERT.

GRAHAM GEMS.

1 qt. graham flour, 1 large pt. sour milk, 1 teaspoon soda, 1 tablespoon melted butter, 1 tablespoon brown sugar.

MRS. CHARLES H. TEFFT.

GRAHAM GEMS.

3 cups graham flour, 1 1-2 cups wheat flour, 1 pt. water, 1-2 cup yeast, 2-3 cup sugar, a little salt. To be stirred up the night before.

MRS. R. S. MOSCRIP.

CORN CAKES.

1 egg, 1-2 cup sugar, 1 tablespoon butter, 1 cup wheat flour, 1 1-2 cups corn meal, 2 teaspoons baking powder, 1-2 teaspoon salt, 1 cup milk.

NORA MORSE.

CORN MUFFINS.

2 eggs beaten very light, 2 tablespoons sugar, piece of butter size of a walnut, 1-4 teaspoon salt. Beat together;

then add 1 cup flour, 1 cup corn meal into which 2 teaspoons baking powder has been stirred, and 1 cup sweet milk. Have ready warm gem pans well buttered, put 1 large spoonful into each pan. Bake in a quick oven.

MRS. N. D. MOREY.

FRENCH CORN MUFFINS.

1-2 cup sugar, 1-2 cup butter, 1 1-2 cups flour, 1-2 cup meal, 1 cup milk, 2 eggs, 3 heaping teaspoons baking powder.

MRS. C. S. SMITH.

CORN MUFFINS.

1 1-2 cups flour, 1-2 cup corn meal, 1 cup sweet milk, 3 teaspoons baking powder, 3 tablespoons sugar, 1 tablespoon butter.

MRS. W. H. EDDY.

JOHNNY CAKE.

1 pt. sweet milk, 1 1-2 cups Indian meal, 1-2 cup flour, 2 eggs, butter size of butternut, 1-2 cup sugar, 1 teaspoon soda, 1 teaspoon cream tartar.

MRS. B. F. BLOOMFIELD.

RYE BREAKFAST CAKES.

2 cups rye flour, 1-2 cup molasses, 1 1-2 cups sweet milk, 1 teaspoon soda, little salt. Bake at once in gem pans.

MRS. C. NEHER.

BAKED OMELETTE.

1 cup milk, 1 teaspoon flour, 1 teaspoon salt, 6 eggs, yolks and whites beaten separately very light, particularly the yolks; mix flour gradually and thoroughly

with the milk. Put in a pudding dish, and mix in the yolks well. Lastly mix in whites lightly, not thoroughly. Put 1 dessert spoon of butter in very hot spider, add the above and bake 5 to 7 minutes in a quick oven. When done slip on a hot platter and serve immediately.

MRS. WARREN WESCOTT.

OMELETTE.

Beat 6 eggs, whites and yolks separately, then put together, add 6 tablespoons milk and a little salt. Pour into a hot frying pan well buttered. Serve hot.

MRS. C. S. SMITH.

OMELETTE.

6 eggs, beat whites to a stiff froth, yolks to a smooth thick batter, add to the yolks 1 cup milk, pepper and salt. Have the pan hot, put in a piece of butter size of a walnut, pour in the yolks, then spread the whites over the top. When done through, fold together and turn on a hot platter.

MRS. B. R. BARRETT.

HAM OMELETTE.

6 eggs well beaten, add to them about 1-2 pt. lean cooked ham, chopped fine, pepper and salt. Have your pan hot and butter enough to fry. When done double it over. Serve hot.

OYSTER OMELETTE.

Made same as above, using chopped oysters instead of ham.

MRS. F. M. HEWITT.

SCRAMBLED EGGS.

Put butter enough in a spider to keep the eggs from sticking, break in the eggs, cut with a knife as fast as they cook, 2 or 3 minutes will cook them.

MRS. C. NEHER.

EGG SANDWICHES.

Soften a little butter in a narrow cake tin. Break in 1 doz. or more fresh eggs, salt and pepper to taste, put small pieces of butter over the top. Be careful not to break the yolks. Bake in hot oven 20 minutes, set away to cool, turn out and cut in slices. Place between thin slices of buttered bread.

MRS. J. Q. ADAMS.

CLAM FRITTERS.

6 clams, chopped or not, 1 cup milk, 1 teaspoon baking powder, add liquor from clams, salt, pepper and flour for rather stiff batter. Fry in hot lard.

MRS. W. H. GIBBS.

CORN FRITTERS.

6 ears of sweet corn, cut corn from cob, add 1 egg, 1 tablespoon milk, 2 1-2 tablespoons flour. Fry in hot lard.

MRS. ISAAC HOYT.

POTATO SOUFFLE.

Boil 4 large potatoes and pass through a sieve. Scald 1-2 cup milk, 1 tablespoon butter and add to the potato with a little salt and pepper; beat to a cream and add 1 at a time the yolks of 4 eggs, beating. Beat the whites to a stiff froth with a little salt and pour them in, stir-

ring as little as possible. Put the mixture in a buttered dish, allowing room to rise; bake 20 minutes and serve immediately in same dish.

CORA WHYLAND.

SARATOGA POTATOES.

Pare and slice very thin with potato slicer. Let stand in strong alum water 1-2 hr. Wipe dry and fry in hot lard to a light brown, stirring occasionally. Salt while hot.

F. T. WELLS.

CHIPPED POTATOES.

Wash and pare as many potatoes as needed; slice them with potato slicer, put into an earthen vessel and cover with ice water, placing a large piece of ice on top. Let them stand over night. In the morning take them from the water, dry carefully in a towel, then put them into a kettle of boiling fat, stirring occasionally. When brown, skim them into colander and salt a little.

MRS. N. D. MOREY.

STEWED POTATOES.

Slice cold boiled potatoes into a farina boiler, sprinkle with salt and pepper; cover with cream and cook without stirring.

CATSKILL POTATOES.

Pare and slice, let them lie in cold water about an hour; butter a deep dish and put in a layer of potatoes, sprinkle with salt and pepper, and a good bit of butter, then another layer of potatoes seasoned, and so on until the dish is filled. A little chopped onion improves it very much. Cover the whole with milk and bake 2 or 3 hours.

SCOLLOPED POTATOES.

Slice cold boiled potatoes quite thin. Butter a pudding dish, put in a thin layer of potatoes and then a layer of bread or cracker crumbs, season with salt, pepper and butter, then add another layer of potatoes, and so until the dish is filled. Just before putting in the oven, pour over them sufficient sweet milk to moisten well, beating eggs in the milk if desired. Bake from 40 to 60 minutes in a moderate oven and serve hot.

FANNIE F. WELLS.

IRISH POTATO CAKES.

Boil 10 large potatoes, mash, then add 1-2 cup milk, butter size of an egg, little salt, flour to thicken. Roll, cut in squares, and bake brown on griddle. Serve hot with butter.

BREAKFAST DISH.

To 1 cup milk add 1-2 teaspoon salt, 1 large spoon sugar, and a well beaten egg. Into this, dip slices of dry bread, let soak a moment, then fry on hot buttered griddle or spider.

MRS. J. T. CARR.

BEEFSTEAK TOAST.

Chop cold steak very fine, cook in a little water, add butter or cream, thicken, season with butter, salt and pepper, pour it over slices of toast.

MRS. L. E. JOHNSON.

MEAT CROQUETTES.

To cold meat, chopped fine, add same quantity boiled rice, 1 egg. Season to taste with butter, salt, pepper and savory. Mix well together, make into cakes, roll in egg and fine crackers. Fry in hot lard.

CELIA COLE.

FORCEMEAT BALLS.

Take finely minced cold veal, 1 egg, moisten with cream, add pepper, salt, 2 tablespoons catsup, and a little nutmeg. Make into small balls, roll in bread crumbs, and fry brown. Very nice for supper.

MRS. C. M. TEFFT.

CHICKEN OR VEAL CROQUETTES.

1 lb. boiled chicken or veal, chopped fine, 1-2 pt. milk, in which boil a small onion; strain this, and thicken with 2 tablespoons flour; add 2 eggs, and butter size of an egg, season with pepper, salt, nutmeg, and a little sage or sweet marjoram. Add this to the meat, and when thoroughly cold, mould into oval patties, dip into egg, roll in bread crumbs, and fry in a little lard.

MRS. M. S. OSBORN.

SCOTCH COLLOPS.

Cut 1 large onion into small pieces, and cover with water, let it simmer for a few moments, then add 2 teaspoons flour; season with pepper and salt. Add 1 1-2 lbs. or more, of fresh round of beef, minced fine. Separate and stir thoroughly; let it stew 15 or 20 minutes. Add a piece of butter and serve when the meat is perfectly tender.

MRS. WM. CARRAGAN.

MEAT BALLS.

Chop meat very fine, add an equal quantity soaked bread crumbs; salt, season with pepper, onion, parsley, or thyme, as desired. Make into balls and fry in lard, to the desired color.

MEAT BALLS.

1 lb. raw beef or veal, chopped, 6 Boston crackers, rolled fine and sifted, yolks of 2 eggs, salt, pepper. Mix all thoroughly, then roll into small balls, stick a clove in each and fry until brown.

K. S.

MARY'S COD-FISH BALLS.

Wash and soak in cold water, for 2 hrs., a piece of fish the size required; pour off the water, add more, and let come to a boil. Mash the fish fine with potato masher, add hot boiled potatoes, and mash all together. Put in a good large piece of butter, and pepper to taste. Make into cakes. Fry in hot fat.

FISH BALLS.

To a piece of boiled fresh halibut, mashed very fine, add an equal quantity of hot boiled potatoes. Mash all together, add pepper and salt to taste, 2 eggs, and a little sweet milk. Make into cakes, with a piece of butter inside each cake. Fry in hot fat.

MRS. WM. B. DEUEL.





SALADS.

“Oh, herbaceous meat !
 'Twould tempt the dying anchorite to eat.
 Back to the world he'd turn his weary soul,
 And plunge his fingers in the salad bowl.

BEEF SALAD.

1 cup beef and 3 hard boiled eggs chopped fine, 1 dessert spoon mustard, a little salt; red and black pepper, and enough vinegar to make it pack nicely. Set in cold place until ready to use, then turn into another dish.

M. M. R.

CABBAGE SALAD.

Chop fine, 1 large cabbage. Make a dressing of 3 eggs, 6 tablespoons milk, 3 tablespoons melted butter, 1 tablespoon salt, 1 tablespoon mustard, 1-4 teaspoon red pepper, 1 cup vinegar. Put the salt, mustard, pepper, and vinegar on the stove, when hot, add milk, eggs and butter well beaten together; let this boil, then pour over cabbage.

L. M. F.

CABBAGE SALAD.

1 egg, 1-2 cup milk, 2-3 cup vinegar, butter size of a butternut, 1 tablespoon mustard, 1 tablespoon sugar, salt and pepper to taste. Boil vinegar, sugar, salt and mustard, then add milk and egg well beaten together. While hot pour over a qt. of chopped cabbage.

MRS. WILLIAM WATERBURY.

CELERY SALAD.

1 small head cabbage and 2 bunches celery, chopped very fine. Take 1 cup vinegar, piece of butter size of an egg, yolks of 2 eggs, 1 teaspoon mustard, 1 teaspoon salt, 2 teaspoons sugar, a pinch of cayenne pepper. Mix these well together; put on the stove and heat until it thickens, stirring all the time. When cold add 2 teaspoons sweet cream, and pour over the salad, if not moist enough, add cold vinegar.

CELIA COLE.

CHICKEN SALAD.

The white meat of a cold boiled chicken or turkey, 3-4 the same bulk of celery, 2 hard boiled eggs, 1 raw egg, well beaten, 1 teaspoon each of salt, pepper and made mustard, 3 teaspoons salad oil or melted butter, 2 teaspoons white sugar, 1-2 cup vinegar. Mince the meat well, cut the celery in small bits and set in a cool place while you prepare the dressing.

DRESSING.—Rub the yolks of the eggs very fine; add salt, pepper and sugar, then the oil, putting in but a few drops at a time, add the mustard next, then the raw egg, well beaten, and lastly the vinegar. Sprinkle a little salt over the meat and celery, and pour on the dressing.

MRS. F. M. HEWITT.

CHICKEN SALAD.

Boil 3 chickens until tender, salting to taste. When cold, cut in small pieces and add twice the quantity of celery, cut fine; or chopped cabbage, and four hard boiled eggs, chopped fine. Mix thoroughly together.

DRESSING.—Put over the fire a saucepan with 1 pt. vinegar and butter size of an egg. Beat 3 eggs with 2

tablespoons sugar, 2 tablespoons mustard, 1 tablespoon black pepper, 1 teaspoon salt, and pour slowly into the boiling vinegar; let it thicken, but be careful not to cook too long or it will curdle. When cold pour over the salad. Garnish the dish to your own fancy.

MRS. N. WATERBURY.

POTATO SALAD.

Slice cold boiled potatoes quite thin, arrange with alternate layers of chopped pickles, sliced onions and potatoes.

DRESSING.—For 8 potatoes, mix 4 tablespoons salad oil with pepper and salt, to which add slowly 1-2 cup vinegar. Pour over salad and set near ice to cool. Garnish with hard boiled eggs, sliced, and sprigs of parsley.

J. A. C.

POTATO SALAD.

Cut 2 good sized boiled potatoes in square pieces, and 2 stalks celery in small bits. Add to this 1 tablespoon tomato, 1 tablespoon vinegar, 2 of table oil, pepper, salt, and a small bit of onion.

J. M. WEAVER.

DEVILED HAM.

To about 1 lb. boiled ham, chopped fine, add 4 or 5 medium sized pickled cucumbers, chopped. Pour over this the dressing.

DRESSING.—4 hard boiled eggs; rub the yolks fine and mix with 2 teaspoons of made mustard, 1 teaspoon salt and 1 teacup vinegar.

This may be made of pieces of ham either fried or boiled, and in a smaller quantity, but should be about as moist as chicken salad.

S. ELLA WATERBURY.

CANNED SALMON DRESSING.

Boil together 3 eggs well beaten, 2 tablepoons melted butter, 1-2 teaspoon dry mustard, 1-2 cup vinegar, a little salt and cayenne pepper. When cold add a little milk to thin.

MRS. E. M. PROUTY.

SAUCE FOR SALAD OR FISH.

Mash the yolks of 2 hard boiled eggs with a mustard spoon of mustard; add pepper and salt to taste, 3 tablepoons salad oil, 3 tablepoons vinegar and 1-2 tablepoon catsup.

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☞ Importer of Scotch and English Granite, specimens of which can be seen at the works.

SOUPS.

" Some like it hot,
Some like it cold,
Some like it in the pot
Nine days old."

CLEAR SOUP STOCK.

Wash and boil in 2 gals. cold water, a beef shank. Add 1 spoon salt and boil 10 hrs. Strain and cool. In the morning skim off the fat, and turn gently into soup kettle being careful not to turn in the sediment. It is then ready for any kind of soup. If you wish to have a jelly, boil in 6 qts. water instead.

MAMIE S. ADAMS.

BARLEY SOUP.

Wash 1-2 cup pearl barley and boil slowly in 1 qt. water 3 hrs., then turn into soup kettle with 3 qts. stock. Boil and season with salt and pepper. Sago, macaroni and vermicelli soups, may be made in the same way, but require only 2 hrs. boiling.

MAMIE S. ADAMS.

BEAN SOUP.

3 lbs. beef, 1 stalk celery, 3 good sized tomatoes, and a small piece of ham bone boiled together in about 4 qts. water. Parboil 1 qt. beans, strain and add to above. Slice 1 large onion and brown in butter, then add it to the soup. In the same butter, brown 1 tablespoon flour, and add this, stirring frequently. It should cook fully 5 hrs.

J. M. WEAVER.

SPLIT PEA SOUP.

Soak over night 1 qt. peas in 1 qt. water. Boil in this water 1 hr., then change to fresh water. Boil in this 1 lb. corned beef until the peas are soft, then strain through a sieve; add butter and season to taste.

MRS. F. M. HEWITT.

CABBAGE SOUP.

1 small head cabbage, slice 1-2 into 3 pts. water. Put the remainder of the cabbage in and cook until entirely done. Take out all but the sliced cabbage, to this add 3 pts. warm milk, 3 eggs, quite a large piece of butter, salt and pepper to taste. Slice bread in small pieces, and put into the soup. Let come to a boil and serve.

MRS. F. M. HEWITT.

OX-TAIL SOUP.

Separate at the joints, 2 ox-tails, and boil with 1 onion, 1 carrot, (whole) a few cloves, a blade of mace, and a stick of cinnamon. Boil 2 hrs., then strain liquor into soup kettle. Separate tails from vegetables, spice them and add to the liquor, with 2 qts. stock, salt and pepper. Boil up once and serve.

MAMIE S. ADAMS.

VERMICELLI SOUP.

2 lbs. lamb from which all fat has been removed, 3 qts. water. Cut up the meat, cover closely and boil until it is in shreds. Then season with salt, sweet herbs and 2 teaspoons Worcestershire sauce. Boil 10 min., strain, and return to fire. Have ready 1-3 lb. vermicelli boiled tender in clear water; add this to soup, boil up once and serve.

ANNIE SHONTS.

DUMPLINGS FOR SOUP.

1 pt. flour (measure before sifting,) 1 teaspoon cream tartar, 1-2 teaspoon soda, 1-2 teaspoon salt, 1 teaspoon sugar. Sift all together, and add milk to make dough stiff enough to roll. Cut into small cakes, put into the soup, cover tight and boil 10 min. Be sure the soup boils fast enough to get up good steam, and keeps boiling while dumplings cook, else they will be heavy.

MAMIE S. ADAMS.

CORN SOUP.

12 ears raw green corn. Split the kernels and rub from the ear with a spoon. Boil the cobs for 2 hrs. in 1 gal. water with 1 onion chopped and 1 qt. tomatoes. Then strain and add the corn, butter the size of an egg, 1 cup milk and 1 tablespoon flour. Season and serve.

MRS. WM. CARRIGAN.

TOMATO SOUP.

Allow 2 tablespoons tomato to a person. Boil in 1 pt. water. Add soda size of a pea, and milk for as large a soup as desired. Boil, and add rolled cracker, salt, pepper and butter.

ADDIE BARRETT.

TOMATO SOUP.

1 doz. large tomatoes boiled until soft in 2 qts. water. Strain through a colander, then add 1 qt. milk, 1-2 teaspoon soda, a little butter, salt and pepper. Thicken with bread crumbs or rolled crackers.

MRS. O. F. STILES.

OYSTER SOUP.

1 pt. water, 1 pt. milk, scant 1-2 cup butter, salt and pepper to taste. Let all come to the boiling point, then

add 1 teaspoon cornstarch dissolved in a little water and 1 qt. oysters. Let boil up and serve.

MRS. CLARK.

POTATO SOUP.

6 potatoes boiled and mashed through colander. Add 1 qt. milk, butter size of an egg. Season with salt, pepper and nutmeg or any other spice.

MRS. N. D. MOREY.

FISH.

“With hooks and nets you catch us.
 You never regard our pains;
 Yet we reward you, with dainty food,
 To strengthen your body and brains.”

CLAM CHOWDER.

Wash 33 clams, and boil in a little water until the shells open. Remove the clams and chop fine; turn off the liquor. Slice into the kettle a piece of salt pork about half the size of your hand, fry until brown; remove pork, and put into the kettle the clam liquor—about 1 qt., and 2 medium sized onions chopped. Boil a few minutes then add 4 sliced potatoes. When tender add 3 pts. water and 1 qt. milk. Boil again, then add 3 tablespoons flour rubbed smooth in a little milk, the clams, pepper, salt and 12 Boston crackers split. Boil for a moment and serve.

MARY F. WATERBURY.

CLAM CHOWDER.

Chop 50 clams, peel and slice 10 or 12 good sized potatoes, and add to the clam liquor with enough water to cook them; then add 1 pt. milk, and cover all with rolled crackers enough to thicken, 1-4 lb. butter, pepper, and if necessary, salt.

MRS. B. S. BADGLEY.

SCOLLOPED OYSTERS.

1 qt. oysters, drain and remove all bits of shell. Butter a deep dish, cover the bottom with rolled crackers, then a layer of oysters seasoned with salt, pepper and small bits of butter, then another layer of crackers, and so on until all the oysters are used, leaving crackers on top. Pour over all, milk enough to moisten through, in which is stirred 2 well beaten eggs. Bake.

MRS. B. S. BADGLEY.

SCOLLOPED OYSTERS.

A layer of grated bread, cover with oysters, then another layer of bread, etc. Between the layers put salt, pepper and butter the size of a walnut. Fill the dish with milk and bake.

OYSTER PIE.

Crust for Pie.—1 pt. flour with 2 teaspoons baking powder sifted through. Then mix thoroughly through the flour 1-2 cup butter; wet with milk, roll soft. Line a 2 qt. dish with the crust; then proceed as with scolloped oysters,—a layer of oysters highly seasoned with pepper, salt and plenty of butter, then a layer of crushed crackers, and so on until the dish is nearly full. Pour over it 1 cup milk, cover with the crust, and bake in a moderate oven.

MRS. O. A. DAY.

OYSTERS ON TOAST.

Toast slices of bread; butter and lay them in a hollow dish. Set the oyster liquor over the fire, season with salt and pepper, and just before it boils add the oysters: let them boil up once and pour over the toast.

MRS. CRAWFORD.

FRIED OYSTERS.

Drain good sized oysters in a colander; then dip each one into beaten egg, then into softened bread crumbs and fry until brown in 1-2 lard and 1-2 butter. Salt and pepper them before turning over. Put pieces of butter on platter; take up oysters and place butter on them.

MRS. F. R. BARRETT.

SCOLLOPED FISH.

Skin and cut into small pieces a cod or haddock and lay in a deep earthen dish. Dredge in about 1-2 cup flour, 1 spoonful salt, 1 of pepper. Cut and strew in about 2 spoons butter. Cover with new milk and bake 40 min.

MAMIE S. ADAMS.

BOILED TROUT.

Wash well and wipe dry. Wrap in well flowered cloth, tie closely and place in boiling salted water. Allow 8 or 10 min. to each lb. Skin them after they are cooked. For the dressing, heat 1 pt. milk, salt, thicken with flour and 1 well beaten egg. Pour this over the fish, putting on butter and pepper in spots.

MRS. L. E. JOHNSON.

BAKED WHITE FISH.

Prepare a dressing of fine bread crumbs, a little salt pork chopped very fine. Season with sage, parsley, pepper and salt. Fill the fish and sew it up. Sprinkle the outside with salt, pepper and bits of butter, dredge with flour, and bake. Baste often. Serve with egg or parsley sauce.

MRS. CRAWFORD.





M E A T S.

"The innocent animal life must pass,
That it may fill our own,
As passed the sweet life of the grass
It fed upon."

BEEF A LA MODE.

From a round of beef, remove all bone, gristle and the tough parts about the edges; then with a thin, sharp knife, make perpendicular incisions in the meat about 1-2 inch apart. Cut into strips about as thick as your finger 1-2 lb. salt pork; prepare a dressing same as for turkey, and into each of the incisions thrust strips of the pork, (so far down that the upper ends are just level with the surface) and some of the dressing. Proceed thus until the meat is thoroughly plugged, then place in a baking pan with a little water, cover tightly, and bake 4 or 5 hrs. When done, spread over the top the remainder of the dressing, return to the oven and brown. Thicken the gravy with flour and pour over the beef. Cut in slices and serve either hot or cold.

MRS. CRAWFORD.

ROAST LAMB AND MINT SAUCE.

Stuff a hind quarter of lamb, with fine bread crumbs, pepper, salt and butter. Sew the flap firmly to keep in place; rub the outside with salt, pepper, butter and a little of the stuffing or flour, and roast 2 hrs. Serve with the following mint sauce:—Chop the mint

fine, pour on a little hot water, let it stand on the stove a short time, then add a little vinegar, and sugar to sweeten.

MRS. J. PALMER.

ROAST TURKEY.

Lard—By cutting fat salt pork into thin, narrow slices, put one end in eye of larding needle, run needle under skin and draw pork half through, about 1-2 in. apart. Make dressing of 2 qts. dry bread soaked in *cold* water to cover; when soft press out all the water, mix in 1-2 onion (or less) grated, 1 teaspoon pepper, 1 tablespoon salt, 1 egg, butter size of egg. Stuff with this, breast first. Cross and tie down legs, fasten wings to body, and neck under body with skewers. Rub over with butter, dredge with salt and pepper and thickly with flour, and bake. For 8 lbs. allow 1 1-2 hrs. Baste often with drippings; before serving baste with butter to give frothy appearance. Place on a rack in pan so as not to lie in gravy. This is a first rate mode for roasting any kind of bird.

MAMIE S. ADAMS.

BROILED CHICKENS.

Place the chickens in a kettle with about 2 tablespoons water; cover tightly; steam about 2 hrs. on the back of the stove. Then remove carefully, and to the liquid add butter, allowing a piece a little larger than the size of an egg to each chicken; pepper and salt to taste; let this come to a boil. Broil the chickens, and dip each one in the prepared butter, and lay on hot platter. Pour over them the remainder of the hot butter.

MRS. WM. B. DEUEL.

PRESSED CHICKEN.

Boil 1 or 2 chickens in a little water, with a little salt; when well cooked take all the meat from the bones, re-

moving the skin, and keeping the light and dark meats separate; chop and season to taste with salt and pepper; arrange in layers of light and dark in a meat presser—or any mould or pan will do, add the liquor it was boiled in, which should be about a cup full, and place a heavy weight on top. When cold, cut in slices and serve. Turkey boned in the same way, and sliced instead of chopped is very nice.

MRS. W. H. CORBIN.

ROAST WILD DUCK.

Soak the ducks over night in salt water; in the morning put them in fresh water; change several times. Roast with dressing, or not, as preferred. Serve with currant jelly.

MRS. CRAWFORD.

IRISH STEW.

Take cooked or uncooked meat; that which is cooked and cannot be served in good shape will do nicely. Put in kettle of boiling water with 3 turnips, 1-2 doz. onions, carrots and cabbage if desired. Boil 3-4 hr., then add desired number of potatoes. Remove vegetables when done, and add to liquor, milk, butter, salt and pepper. Boil and pour over vegetables. Parsley or thyme improves the flavor.

POT-PIE.

1 egg, 1 small pt. milk, 2 full teaspoons baking powder, a pinch of salt and flour enough to make a stiff batter that will drop firmly from the spoon, into the kettle. Boil slowly 15 or 20 min.

SUSIE CASKEY.

MEAT PIE.

Line a deep pan with a good crust; parboil the meat and put it in, season highly, nearly fill the pan with the

meat liquor, add a piece of butter, sprinkle with flour, cover with a thick crust and bake. Chicken, clam or oyster pie may be made in the same way.

MRS. H. E. NORTON.

TOMATO PIE.

Cover the bottom of a pudding dish with bread crumbs, then make a layer of cold roasted beef or mutton chopped fine, then a layer of tomatoes sliced. Season with salt, pepper and butter, and so on until the dish is full.

MRS. WM. WATERBURY.

YORKSHIRE PUDDING.

1 qt. sweet milk, 3 eggs, 1 even teaspoon salt. Add flour to the consistency of sponge cake. This is to be placed in a dripping pan, under a roast of beef on frames, when the roast is half done; the pudding to receive the drippings from the meat. Cut in squares and serve on platter with the meat.

MRS. WM. CARRIGAN.

FRIED SALT PORK.

Cut the pork in rather thin slices; freshen by pouring boiling water over slices; let stand a few moments; drain; roll in flour and fry until crisp. Drain off most of the grease from frying-pan; stir in the hot pan 2 tablespoons flour, nearly 1 pt. new milk, pepper and salt if not salt enough. Boil up and turn into gravy dish.

MRS. L. E. JOHNSON.

SALT PORK FRITTERS.

Cut pork in thin slices, freshen and fry it. Make a batter of 1 egg, 1-2 pt. milk, salt and flour enough to make it quite stiff; dip the pork in while hot and fry to light brown.

MRS. EDGAR HEWITT.

HAM TOAST.

1-4 lb. lean boiled ham, chopped fine, mix with yolks of 3 eggs, well beaten, 1 oz. butter, 2 tablespoons cream, a little cayenne pepper. Stir over the fire until it thickens. Spread on hot toast.

MRS. CRAWFORD.

BEEF LOAF.

2 lbs. lean beef chopped fine, 3 eggs well beaten, 4 soda crackers rolled, 1 teaspoon butter, and salt and pepper to taste. Make into a loaf and bake, basting occasionally with warm water and butter. Cool thoroughly before slicing.

L. C. DOUGLASS.

FRIED VENIZON.

When the means to boil are not at hand, the next best method is to put into frying pan slices of salt pork. Fry slightly, then put in venizon, season and cook well. Dish on to hot platter, and keep hot while making gravy. Place a tablespoon dry flour in frying pan, being sure to have fat boiling hot. Stir until brown and free from lumps, then add water, season and pour over meat.

MRS. L. E. JOHNSON.

SWEETBREADS.

Scald in salt and water, remove stringy parts, then put in cold water a few moments, and dry in a towel. Dip in egg and rolled cracker, and fry brown in butter; when done place on a hot dish. Pour into the pan 1 cup sweet milk, a little butter, pepper, salt, and a little parsley chopped fine. Thicken with a little flour when boiling. Pour over the sweetbreads. Can be served with or without gravy.

MRS. E. M. PROUTY.

OYSTER SAUCE.

1 pt. of oysters cut fine and boiled 5 minutes in their own liquor, 1 cup milk, 1 tablespoon butter rubbed smooth in 1 tablespoon flour, salt and pepper to taste. Let boil. Serve with turkey.

MRS. H. P. G.

VEGETABLES.

"Better is a dinner of herbs where love is, than a stalled ox and hatred therewith."

ESCALOPED TOMATOES.

Take smooth tomatoes, cut a small piece out of the stem end, removing the juice, and some of the pulp. Put them in a baking dish and fill them with bread crumbs, seasoned to taste with salt, pepper and butter. Put a small piece of butter on top of each. Bake in a moderate oven about 1 hr.

MRS. J. T. CARR.

BAKED TOMATOES.

Take 1 doz. large, round tomatoes; cut them off smooth at the stem end; take out the seed and pulp. Chop fine 1 lb. lean steak, 2 slices bacon, with inside of tomatoes; season this with 1 finely chopped onion fried, 1 dessert spoon salt, 1-2 teaspoon white pepper, a little cayenne, and 1 tablespoon finely chopped parsley. Add 4 rolled crackers; if too stiff, thin with stock or cold gravy. Fill tomatoes with this dressing, packing tightly; sift cracker crumbs over top; bake 1 hr. in a quick oven.

K. S.

BROILED TOMATOES.

Take large smooth tomatoes, just ripe; split, making 2 slices. Broil on a toaster. Put on a hot dish; season with salt, pepper and butter. Serve immediately.

MRS. N. WATERBURY.

FRIED TOMATOES.

Season with pepper and salt a small half bowl of flour. Wash and cut in 3 or 4 slices, discarding the ends, moderate sized tomatoes. Dip the slices in the flour and fry in lard and butter or drippings—the latter is preferable. Turn carefully when brown. At the last, leave 4 or 5 pieces in the spider; pour a little hot water with them, add the remainder of the flour mixed in a large cup of milk; when thickened and brown, pour over the tomatoes.

BOSTON BAKED BEANS.

Cover 1 qt. of beans with boiling water, let stand 1-2 hr., then put in fresh water, boil well 20 min., then pour off the liquid. Put in a bean pot and cover with water; add 3 tablespoons molasses, a piece of pork; salt and pepper to taste. Send to baker to be baked over night in brick oven, or bake at home from 8 to 10 hrs., keeping them closely covered. Water should be added occasionally to prevent them becoming dry.

F. T. WELLS.

WHIPPED POTATOES.

Steam or boil required number of potatoes, add salt, pepper, (cayenne if preferred) butter and milk. Whip to a cream with a fork.

MRS. W. EDDY.

TO FRY EGG PLANT.

Cut in thin slices and soak in salted ice water about 2 hrs. Just before time to serve, dry in towels, and dip each piece into egg and then dredge with rolled cracker. Fry in lard to a delicate brown. Must be served as soon as fried or it will not be crisp, and the delicacy of the dish is lost.

Summer crook-neck squash is very nice prepared in the same way.

C. A. D.

BAKED MACARONI.

Break 1-2 lb. macaroni in small pieces. Stew gently 20 min. in water slightly salted, (it should be soft but not broken or split.) Drain well; put a layer in the bottom of a buttered pudding dish, upon this grate some mild rich cheese; scatter over it bits of butter. Spread on the cheese more macaroni, etc., until the dish is full, having top layer macaroni, well buttered. Add a few spoonfuls of milk or cream and a little salt. Cover and bake, then brown nicely, and serve in a pudding dish.

ANNA SHONTS.

MACARONI AND CHEESE.

Parboil macaroni until soft. Butter a pudding dish, put into it a layer of rolled crackers, on that one of macaroni, then one of grated cheese. Fill the dish in this order, having top layer crackers, then pour on cold sweet milk until dish is full. Bake, browning nicely. Serve hot.

MRS. E. M. PROUTY.

String-beans, peas, asparagus and parsnips can be made very tender if cooked a few minutes in lard, (about 2 tablespoons to the qt.,) stirring constantly. Then add boiling water and cook for a few minutes longer. Pour off the water and add more, and finish cooking in the usual way. This mode requires less time, and late in the season when these vegetables are apt to be tough will make them tender and fresh.

C. A. D.




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elry, &c. [CHARGES MODERATE.]

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PASTRY.

"Bread," men say, "is the staff of life,"
 But they will often concede,
 That were it not for our dainty pies;
 The staff would be heavy indeed.

GOOD PIE CRUST.

4 cups flour, 2 cups lard, 1 cup cold water.

NORA MORSE.

PIE CRUST.

1 pt. flour, 1-2 teaspoon salt, 1-2 cup lard. Rub well together and add water sufficient to make dough, (not too stiff;) roll out, spread thinly with butter, fold, spread again, fold and roll out. Knead as little as possible.

MRS. G. I. HUMPHREY.

TART CRUST.

1 cup lard rubbed into flour, 3 tablespoons *full* of water, white of 1 egg beaten stiff, 1 tablespoon white sugar. Roll quickly and thin; cut into round pieces. Take 1-2 the pieces and with a cutter size of a thimble, cut a hole in the center with about 6 around it. When baked, spread the plain pieces with jelly; cover with open work pieces.

MRS. G. L. HUMESTON.

CREAM PIE.

Boil together 2 eggs, 2 tablespoons cornstarch and 1-2 cup sweet milk, then add cream enough to fill the pie. Sweeten and flavor to taste. Bake with 1 crust.

CREAM PIE.

1 pt. milk, 3 small tablespoons cornstarch dissolved in a little of the cold milk, add yolks of 2 eggs well beaten, and stir into the rest of the milk heated. Stir and cook until thick and smooth; take from fire, add 2-3 cup sugar, salt and flavoring. When cool, pour into crust previously baked; cover with a meringue made of the whites of the eggs, and brown slightly.

KATE PIKE.

CUSTARD PIE.

Line a deep plate with a crust. Fill with a custard made of 3 well beaten eggs, a little salt, 1-2 cup white sugar, milk enough to fill plate. Grate nutmeg over the top. Bake slowly.

MRS. W. H. GIBBS.

COCOANUT PIE.

2 eggs and 2 tablespoons white sugar beaten together; 1 cup cocoanut, (if dessicated, previously soaked in a little milk,) and milk enough to fill pie dish. A little almond extract is a great improvement. Bake with 1 crust.

MRS. N. WATERBURY.

COCOANUT PIE.

1 pt. milk, 3 eggs, 1 grated cocoanut and sugar to sweeten. Bake with 1 crust. When done cover with a meringue and brown.

MRS. G. L. HUMESTON.

CHOCOLATE CUSTARD PIE.

1-4 cake Baker's chocolate, grated, 1 pt. boiling water, 6 eggs, 1 qt. milk, 1-2 cup white sugar, 2 teaspoons vanilla. Dissolve the chocolate in a little of the milk,

stir into the water and boil 3 min. Cool, add beaten egg (reserving whites of 3,) flavoring and milk, and pour into pie dishes lined with crust. When the custard is "set"—but not more than half done—spread over it the whites of 3 eggs beaten stiff, with 2 tablespoons sugar. This may be baked without crust, in a pudding dish or cups set in boiling water.

ANNIE SHONTS.

ORANGE PIE.

2 good sized oranges. Grate the outside and squeeze out the juice, add 1 cup sugar, yolks 2 eggs, 2 tablespoons cornstarch and 1 cup boiling water. Cook over hot water, then pour into a baked crust. Cover with the whipped whites of 2 eggs sweetened; and brown.

CELIA COLE.

GARFIELD PIE.

1 small bowl stewed sour apples sifted, 1 tablespoon flour, yolks of 2 eggs beaten, a small piece butter, 1-2 the juice and grated rind of 1 lemon, and sugar to taste. Bake with 1 crust, then cover with meringue and brown.

MRS. B. R. BARRETT.

MARLBOROUGH PIE.

1 cup sifted apple, 1 cup milk, 1-2 cup sugar, 1-2 cup butter, 1 well beaten egg and nutmeg. Bake with 1 crust.

MRS. KATE COLE.

SPICED APPLE PIE.

4 good sized apples, 2-3 cup raisins, 1 teaspoon cinnamon, 1-2 teaspoon cloves, a little nutmeg, butter size of walnut, 1-2 cup sugar.

MRS. C. NEHER.

APPLE PIE.

Line a pie dish with crust, fill with sliced sour apples; then lay upper crust lightly over, and trim the edges without pinching. When baked remove upper crust, season apples with sugar, bits of butter and spice, cover again with the crust and serve warm.

PINEAPPLE TART.

1 pineapple. Carefully remove all specks, weigh and take same quantity sugar, 1-2 quantity of butter, 1 tea-cup cream and 5 eggs. Stir butter and sugar to a cream. Line pie dish with a good crust and bake to a light brown in a moderate oven.

MRS. CHAS. R. DAY.

MOCK MINCE PIE.

3 Boston crackers, 1 cup sugar, 1 cup molasses, 1-2 cup melted butter, 2-3 cup vinegar, 1 cup chopped raisins, 1 teaspoon cloves, 2 teaspoons cinnamon, 1 spoon salt and pepper, 2 cups water.

MRS. GRIGGS.

MINCE MEAT.

2 qt. bowls of chopped meat, 4 qts. chopped apples, 1 qt. molasses, 1 qt. sugar, 1 lb. raisins, 1 lb. or less, citron, 3 qts cider, 1 tablespoon cloves, 1 of allspice, 1 of cinnamon, 4 nutmegs, 2 tablespoons salt, 3 lemons, (juice only.) Scald all together 3 hrs. 5 lbs. meat makes 3 bowls.

RAISIN PIE.

1 cup raisins chopped fine, 1 cup water, 1 cup brown sugar, 1 tablespoon flour. Set on the stove until it boils, then bake between 2 crusts.

MRS. G. L. HUMESTON.

RAISIN PIE.

Grate the yellow from 1 lemon; discard all the white rind and seeds; chop remainder of lemon and 1 cup stoned raisins. Add to these a little salt, piece of butter size of walnut, 1-2 cup molasses, 1 cup brown sugar, 2 cups water. Boil all together 5 min., then thicken with 5 tablespoons flour. Bake between 2 crusts. This makes 2 medium sized pies.

MARY F. WATERBURY.

CRANBERRY PIE.

Wash and chop (not very fine) 1 1-2 cups cranberries; add 1-2 cup seeded raisins and 1 cup sugar. Sprinkle on a little flour and spice, and bake between 2 crusts in moderate oven from 1-2 to 3-4 hr.

MRS. J. Q. ADAMS.

LEMON PIE.

1 lemon, 1 cup sugar, 1 cup water, 1 tablespoon flour, and 2 or 3 eggs, according to the size of pie plate. Grate the lemon, stir in the sugar and flour, then the water. Roll very fine 4 butter crackers; stir in before adding white of 1 egg and yolks of 3 well beaten. Bake and cover with soft frosting made of the 2 whites and sugar. Brown slightly.

MRS. A. HALL.

LEMON PIE.

1 cup white sugar, 1 lemon, 1 tablespoon cornstarch, 2 eggs, 1 teaspoon butter, 1 cup boiling water. Beat cornstarch with yolks of eggs, and stir into boiling water; add sugar, juice and grated rind of 1 large lemon, and the butter. Have ready a pie dish lined with rich paste, pour in the mixture and bake. Cover with meringue made of the whites of 2 eggs and a little sugar. Brown in the oven.

MRS. O. H. CROMWELL.

LEMON PIE.

The grated rind and juice of 2 lemons, 1 1-2 cups sugar, yolks 5 eggs, 2-3 cup milk, butter size of an egg. Beat the butter, eggs and sugar together, add the milk and lemon and bake in a lower crust. When done spread with a meringue and brown slightly.

CORA WHYLAND.

LEMON PIE.

Rind and juice of 1 lemon, 1 egg, 3-4 cup sugar, 2 tablespoons flour. Stir well together; add 1 1-4 cups hot water and let the mixture boil well. Cool; then spread between 2 crusts previously baked and cooled.

F. T. WELLS.

POTATO PIE.

Grate 2 small potatoes, and rind of 1 lemon. Cut the pulp of the lemon into 1 pt. water and boil. Strain and add to the above, with 1 well beaten egg, a pinch of salt, and sugar to sweeten. Bake with 2 crusts.

C. A. DEUEL.



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FIG PUDDING.

6 oz. brown sugar, 6 oz. chopped suet, 1 egg, 1 cup sweet milk, 3-4 lb. figs, 1 qt. flour and 3 teaspoons baking powder. Chop suet and figs together, then mix in other ingredients, adding the egg last. Steam 4 hrs., and serve with sauce.

JOSEPHINE TEFFT.

FIG PUDDING.

1-2 lb. figs, chopped, 1-2 lb. bread crumbs, 1 cup suet, 1 tablespoon sugar, 3 eggs. If too stiff add 2 tablespoons milk. Boil 2 hrs. in a mould.

ADDIE VERBECK.

CHERRY PUDDING.

2 eggs, 1 cup sweet milk, 3 teaspoons yeast powder, flour to make a stiff batter, and as many cherries as can be stirred in. Boil or steam 2 hrs. Serve with fruit sauce.

MRS. D. C. HOYT.

PLUM PUDDING.

1 cup sweet milk, 1 cup common molasses, 1 cup chopped suet, 1 cup raisins, 1 cup currants, 1 cup

chopped citron, 3 cups flour, 1-2 teaspoon soda, spices. Steam 3 hrs. Serve with sauce.

MRS. E. M. PROUTY.

SUET PUDDING.

1 cup suet chopped fine, 1 cup boiling coffee, 1 cup brown sugar, 2 1-2 cups flour, 1 1-2 teaspoons baking powder, 1 cup raisins, 1 cup currants, 1-2 cup butter-nut meats. Steam 3 hrs.

MRS. JOHN H. WILLIAMS.

SUET PUDDING.

1 cup chopped suet, 1 cup sugar, 1 1-2 cups boiling water, 1 cup chopped raisins, 1 tablespoon salt, 1 1-2 teaspoons baking powder. Stir stiff with flour, and steam 3 hrs. Serve with sauce.

MRS. CAPEN.

SUET PUDDING.

1 qt. flour, 1 large cup chopped raisins, 1 cup chopped suet, 1-2 cup molasses, 1-2 cup brown sugar, 2 cups sweet milk, 1 teaspoon soda, a little salt. Mix and steam 3 hrs. Serve with sauce.

A. M. PATRICK.

BATTER PUDDING.

1 pt. sweet milk, 3 eggs, 2 teaspoons baking powder, flour to make a stiff batter. Steam 2 hrs.

ANNIE GRAVES.

FRUIT PUDDING.

1 1-2 cups milk, 1-2 cup molasses, 2 eggs, 3 tablespoons melted butter, 3 cups flour, 2 cups raisins, stoned and chopped, 2 teaspoons baking powder, a little salt. Steam 2 hrs. Serve with a sweet sauce.

MRS. MERRITT.

BLACK PUDDING.

1 cup molasses, 1 cup cold water, 1 teaspoon soda, 1 teaspoon salt, 1 qt. flour, 1 cup fruit. Steam 3 hrs. in a well buttered 6 qt. pail covered tightly. Serve with sauce.

SUSIE CASKEY.

STEAMED GRAHAM PUDDING.

1 1-2 cups graham flour, 1-2 cup molasses, 1 cup chopped suet, 1-2 cup sweet milk, 1 egg, 1 even teaspoon soda, 1-2 cup stoned raisins, 1-2 cup currants, 1 teaspoon each cloves, cinnamon, allspice and salt. Steam 2 1-2 hrs.

MRS. D. ROCKWELL.

BOILED INDIAN PUDDING.

1-2 cup chopped suet and 3 cups Indian meal stirred into 3 cups boiling milk. Cool; add yolks of 2 eggs and 2 tablespoons sugar beaten together, 1-2 teaspoon soda, salt, 1 cup raisins, cherries or currants; and lastly beaten whites of 2 eggs. Boil in tin pudding mould from 3 to 4 hrs. Serve with sauce.

MARY F. WATERBURY.

STEAMED INDIAN PUDDING.

2 cups corn meal, 2 cups flour, 1-2 cup molasses, 1 egg, 2 teaspoons cream tartar, 1 teaspoon soda. Wet with milk until about as thick as cake. Steam 3 hrs. Do not remove cover while steaming.

MRS. W. E. RUSSELL.

BAKED INDIAN PUDDING.

1 qt. milk, scald; 1 teaspoon salt; 7 tablespoons yellow meal, 1 large cup West India molasses, 2-3 cup kidney suet, chopped fine. Bake slowly 3 or 3 1-2 hrs.

C. A. DEUEL.

BAKED INDIAN PUDDING.

Stir into 1 qt. boiling milk, 7 tablespoons corn meal, sweeten with sugar or molasses; add butter size of an egg, a little salt. Just before baking add 1 cup cold water. Flavor with nutmeg or cinnamon.

MRS. WM. F. HALL.

CURRANT PUFFS.

1-2 cup butter, 2 teaspoons sugar, 1 cup milk, 3 eggs, 1 teaspoon soda, 2 of cream tartar, 2 cups flour, 1 cup currants or raisins, steam in buttered cups 1-2 hr.

M. E. L.

GERMAN PUFFS.

4 eggs, 10 tablespoons flour, 1 tablespoon butter, 1-2 teaspoon salt, 3 cups milk. Bake in cups or a dish 1-2 hr. Serve with sugar sauce.

ALICE SHAW.

COTTAGE PUDDING.

2 cups flour, mixed with 2 teaspoons baking powder, 1 egg, 1 tablespoon butter, 3-4 cup sugar, 1-2 cup sweet milk, flavor to taste. Bake quickly. Serve hot with liquid sauce.

MRS. CRAWFORD.

APPLE PUDDING.

Pare and slice thin, enough apples to fill a dish 2 inches deep; then make a batter to pour over them as follows:—1 egg, 1-2 cup sugar, 1 teaspoon melted butter, 2 cups flour, 2 teaspoons baking powder, 1 3-4 cups sweet milk. Bake, and serve with sauce.

NORA E. MORSE.

APPLE PUDDING.

1 qt. sweet apples after they are chopped fine, 1 egg, 2 tablespoons sweet milk, to which add enough flour to make a stiff batter; stir in the apples and a little salt. Bake a long time in a slow oven.

M. E. LEGGETT.

BAKED APPLE DUMPLINGS.

Make a paste like baking powder biscuit, roll it into a sheet less than 1-2 inch thick, cut in squares, and lay in the center of each a juicy, tart apple, pared and cored. Bring the corners together and pinch slightly, lay in a buttered pan, the pinched edges downward, and bake to a light brown. Serve with a rich sweet sauce.

MRS. F. R. BARRETT.

STRAWBERRY SHORTCAKE.

1 qt. flour, 2 teaspoons baking powder thoroughly mixed in the flour, 3 tablespoons butter, chopped in the flour as for pastry, 1 egg well beaten and mixed with the milk, 1-2 teaspoon salt, 1 tablespoon white sugar. Mix very soft, almost like cake, and spread on tin with a spoon. Spread each layer with butter before adding the next, and they will separate easily after they are baked. When done spread each layer with berries and sugar the usual way.

MRS. J. T. CARR.

FRUIT ROLY-POLEY.

1 qt. flour, 3 heaping teaspoons baking powder, 2-3 cup shortening, salt. Mix very soft with milk; roll out in an oblong sheet, spread the fruit through the middle, leaving a margin on each side of 1-2 finger to fold down and confine the fruit. Roll up closely. Steam in a buttered dish 1 hr.

GREEN CORN PUDDING.

12 ears green corn, grated, 1 qt. sweet milk, 3 table-
spoons butter, 3 tablespoons sugar and 3 eggs. Bake in
a buttered dish until it begins to thicken.

OLLIE GRISWOLD.

POOR MAN'S PUDDING.

2 qts. milk, 1 cup rice, 1-2 cup sugar, a piece of butter
the size of a walnut, 2 teaspoons salt. Flavor with nut-
meg. Bake 2 hrs, stirring several times during first hr.
Serve nearly cold.

MRS. H. E. NORTON.

RICE PUDDING.

Put 1 small cup rice and 1 qt. milk with a pinch of
salt in a farina kettle and boil 1 1-4 hrs. Beat well 1
cup sugar and yolks of 4 eggs; pour boiling rice over
them stirring well with a fork. When cold make mer-
ingue of the 4 whites. Lay over the top and brown.

MARY F. WATERBURY.

APPLE FRITTERS.

2 eggs, 1 qt sweet milk, a little salt, 4 apples chopped
fine. Stir in flour to make a thin batter, and fry in hot
lard. Serve with sweet sauce.

MRS. J. PALMER.

BREAD AND BUTTER PUDDING.

6 slices of wheat bread spread with butter, with a
layer of raisins between each slice; pour over a pt. of
milk and let soak awhile. Then beat 4 eggs and stir
them into a pt. of milk and pour over the pudding and
bake. Serve with sauce.

QUEEN OF PUDDINGS.

1 pt. nice fine bread crumbs, 1 qt. milk, 1 cup sugar, yolks of 4 eggs well beaten, grated rind of 1 lemon, a piece of butter size of an egg. Bake until done but not watery. Whip the whites of the eggs stiff, add 1 teacup sugar into which the juice of the lemon has been extracted and beat well. Spread over the pudding a layer of jelly. Spread the whites of the eggs over this. Brown slightly in the oven. To be served cold.

IDA LOOMIS.

ORANGE PUDDING.

4 large oranges; reject the peel, seed and inside tissue, then cut the remainder in small pieces. Put in a 2 qt. baking dish with 1 cup sugar. Make a custard of 1 tablespoon cornstarch, yolks of 3 eggs and 1 pt. milk; cool, and add to the oranges. Make a meringue of whites of 3 eggs and 1 tablespoon sugar; spread over top and brown.

MRS. B. F. BLOOMFIELD.

LEMON PUDDING.

1 cup sugar, butter size of an egg, 1 lemon, 6 small crackers pounded, 2 eggs and not quite 1 pt. milk. Beat eggs and sugar together; add grated rind and juice of lemon, then the crackers, and lastly the milk. Bake in quick oven.

CREAM PUDDING.

Scald 1 qt. milk, thicken with 4 tablespoons cornstarch (wet with a little milk,) and boil 4 minutes, add 4 eggs, 4 tablespoons sugar; boil 7 minutes; flavor. When done, put into a wet dish and spread 2-3 cup sugar over it. To be served cold.

ADDIE BARRETT.

DELMONICO PUDDING.

1 qt. milk, scalded, yolks of 3 eggs well beaten, 5 tablespoons sugar, 3 of cornstarch dissolved in a little milk. Stir all into the milk while boiling. Pour into a pudding dish. Beat the whites of the eggs to a stiff froth, add 2 tablespoons powdered sugar, spread on the pudding and brown slightly. Flavor both custard and frosting. To be served cold.

C. A. DEUEL.

LEMON CREAM.

Into 2 cups boiling water, stir 2 even tablespoons cornstarch wet with a little milk; add juice and rind of 1 lemon, yolks of 3 eggs well beaten, 2-3 cup sugar. Boil in a custard kettle for 5 min.; when cold add the whites of eggs well beaten.

MRS. BROWN.

FRENCH TAPIOCA CUSTARD.

5 desert spoons tapioca, 1 qt. milk, 1 pt. water, 3 eggs, 1 heaping cup sugar, a pinch of salt. Soak tapioca in water 5 hrs. Let milk come to a boil, add tapioca, stir until boiling hot, then add gradually yolks of eggs and sugar beaten well together. Let it cool, but not too long or the custard will break; pour into dish it is to be served in, and stir in gently the whites of the eggs beaten to a stiff froth. Flavor and cool. Eat with cake, canned fruit, &c.

MRS. J. F. CONKEY.

TAPIOCA CREAM.

Soak over night 2 tablespoons tapioca in 1-2 teacup milk (or enough to cover); bring 1 qt. milk to boiling point; beat well together the yolks of 3 eggs, 1-2 teacup sugar, and 1 teaspoon lemon or vanilla. Add the tapi-

oca, and stir the whole into the boiling milk. Let boil and turn into the dish and immediately spread on the whites of the eggs. Serve cold.

EMMA WHYLAND.

TAPIOCA PUDDING.

1 cup tapioca soaked in 1 qt. water over night, 1 cup sugar, 1 1-2 pts. milk, 4 eggs. Bake 30 min. Frost when done.

S. J. WADSWORTH.

APPLE TAPIOCA.

Soak over night as many dessert spoons of tapioca as you intend to use of apples. In the morning pare and core tart apples and place them in the bottom of a pudding dish. Fill each apple with sugar and a small bit of butter. Add the tapioca, a little more sugar, nearly cover with water, sprinkle cinnamon over the whole, and bake until the apples are tender. Serve warm or cold, with or without sugar and cream.

MARY F. WATERBURY.

APPLE SAGO.

1-2 cup sago, 2 1-2 cups cold water, 1 cup sugar, butter the size of a walnut, a little salt. Put sago in pudding dish with the water, and set in oven 3-4 hour. Pare, quarter and core 4 large apples, halving quarters. Add sugar, salt, butter and apples to the sago, and bake 3-4 hour.

LEILA MAGEE.

BLANC MANGE.

Boil 1 qt. milk; thicken with 2 tablespoons cornstarch dissolved in a little milk. Add 3 tablespoons sugar, a pinch of salt. Flavor

ADDIE BARRETT.

SNOW PUDDING.

Dissolve 3 tablespoons cornstarch, and stir into 1 pt. boiling water, with 1-2 cup sugar, and little salt; beat the whites of 3 eggs to a stiff froth, stir into cornstarch while hot, beating thoroughly. Flavor and put in mold to cool. Make a custard of 3 yolks, 1 teaspoon cornstarch, 1 pt. milk, 1 tablespoon sugar. Flavor. Serve together cold.

E. A. ENSIGN.

CHOCOLATE PUDDING.

Pour 1 qt. boiling milk over 10 large tablespoons stale bread crumbs, sweeten; add 1 tablespoon butter. Flavor with vanilla when cold and stir in 5 tablespoons grated chocolate, yolks of 4 eggs and whites of 2, (reserving the other 2 for frosting)—and bake.

CHOCOLATE PUDDING.

1 qt. milk, 1 teacup sugar, 4 tablespoons cornstarch. Put cornstarch into a cup with a little of the milk to dissolve, and stir it into the remainder of the milk while boiling. Add whites of 3 eggs well beaten; when cooked flavor with vanilla. To 1-2 the pudding add 1 teacup cocoanut, to the other 1-2, add 1-4 cake chocolate melted. Put the cocoanut mixture in the mould first and then the chocolate above it. Cool and serve with boiled custard made of the yolks of the eggs.

MRS. V. L. TODD.

CHOCOLATE PUDDING.

1 qt. sweet milk, 4 tablespoons grated chocolate, 4 of cornstarch, 4 of brown sugar. Dissolve cornstarch in milk, and the chocolate in 2 tablespoons hot water. Boil

milk, add cornstarch, chocolate and a little salt. Boil until thick. Flavor with vanilla. Pour into moulds. To be served with cream sauce.

E. LENA CURTIS.

CHOCOLATE CUSTARD.

2 sections chocolate dissolved in 1 qt. milk, 1 cup sugar, yolks of 6 eggs, 1 heaping teaspoon cornstarch. Beat the yolks, add sugar and cornstarch; stir all slowly into boiling milk in which the chocolate is dissolved; add a pinch of salt and let cook a few minutes, stirring constantly. Eat cold with cake.

EMMA WHYLAND.

SAUCES FOR PUDDINGS.

WHIPPED-CREAM SAUCE.

Mix together a plateful of whipped cream (flavored with vanilla,) the beaten whites of 3 eggs and pulverized sugar to taste. Pile a bank of this mixture in center of a platter, and form a circle of little fruit puddings, (steamed in small moulds) about it, or place a large pudding in center with circle of sauce around it.

MRS. D. C. HOYT.

FOAM SAUCE.

1 qt. milk, piece of butter size of an egg, 2 heaping tablespoons cornstarch or flour. Whites of 3 eggs, and extract, (or currant jelly makes a pretty change,) 1-2 teaspoon salt, sweeten to taste. Boil the milk in a farina kettle, cook cornstarch thoroughly. Just before serving,

add the well beaten whites to the mixture, and beat all together a moment; it will be a foamy mass. Remove from the fire before adding eggs or extract. It requires a good egg-beater to make this nice.

MRS. J. T. CARR.

EGG SAUCE.

Rub butter and sugar to a cream, add 1 egg well beaten, boil 1 cup milk and add slowly. Flavor.

MRS. HOWARD.

PUDDING SAUCE.

1 pt. boiling water, 2-3 cup sugar. butter size of an egg. Let all come, to a boil, then add 1 tablespoon cornstarch dissolved in cold water. Cook until clear. Flavor to taste with vanilla, lemon or nutmeg.

MRS. N. WATERBURY.

LEMON SAUCE.

Stir 1 tablespoon butter and 1 cup powdered sugar to a cream, add 1 egg beaten stiff, juice and grated yellow rind of 1 lemon, and 1 tablespoon cornstarch. Add boiling water until proper consistency. Boil up once.

CREAMS, JELLIES, CUSTARDS, ETC.

ICE CREAM.

1 qt. milk, 1 qt. cream. Soak 3-4 oz. jelatine 1 hr. in 1 pt. milk. Then set it on the stove in farina boiler until thoroughly dissolved. 4 eggs well beaten, 1 pt. sugar beaten with them. Strain the hot jelatine on eggs and sugar, add the other pt. milk and the cream, and strain into freezer, 1 tablespoon flavoring. Heating jelatine and milk is all the cooking this cream requires.

JOSEPHINE TEFFT.

ICE CREAM.

Scald 1 qt. milk. Beat together 2 eggs and 2 cups sugar and stir briskly into hot milk. When cold add 1 pt. cream, whipped. Flavor.

HATTIE HOLLAND.

CUSTARD ICE CREAM.

Put 1 qt. milk in a pail set in boiling water. Beat thoroughly 4 eggs and sugar to taste; then add 1 teaspoon cornstarch wet in a little cold milk. When the milk is nearly boiling, add this mixture, stirring until it begins to thicken. Flavor with vanilla.

MRS. N. WATERBURY.

FRENCH FLUMMERY.

1 heaping tablespoon gelatine in 3 tablespoons milk. Boil gently until dissolved, then strain. Whip 1 pt.

sweet cream, sweeten and flavor to taste, then add the boiling gelatine, stirring very fast. Put in moulds and set on ice. Serve with cake.

MRS. F. V. HEWITT.

CHARLOTTE RUSSE.

Take lady fingers or cut stale sponge cake 1-2 in. thick and line three 1 qt. moulds dipped in cold water, leaving 1-2 in. space between slices. Soak 1-2 box gelatine in cold water to cover, 1 hr., then dissolve in nearly 1-2 cup boiling water. Put 1 1-2 pts. cream into deep bowl, whip to froth, and skim into 4 qt. pan set on ice. When all whipped move froth one side and pour off what has returned to milk. Whip this again. Stir in 1 cup powdered sugar, 1 teaspoon vanilla and the gelatine, stirring from bottom until it begins to stiffen. Pour into the moulds and set on ice at least 1 hr., then turn on a flat dish to serve. Have cream *cold* while whipping.

MAMIE S. ADAMS.

CHARLOTTE RUSSE.

1 pt. sweet cream whipped light, 1-2 oz. gelatine dissolved in 1 gill hot milk. Whites of 2 eggs beaten to stiff froth, 1 small teacup powdered sugar. Flavor with vanilla. Mix the cream, eggs and sugar, and lastly beat in the gelatine and milk which should be quite cold. Line a dish with thin pieces of sponge cake or lady fingers, and fill with the mixture; also cover the top with the cake.

MRS. S. K. THOMAS.

BAVARIAN CREAM.

1 small box Cox's gelatine soaked 1 hr. in a little cold water. Heat 1 pt. milk in custard kettle; add gelatine, 1 cup sugar, and yolks of 3 eggs well beaten. When

cooked and cold, add 1 qt. whipped cream, and the whites of 3 eggs beaten to a stiff froth. Beat well together, put in mould, and set on ice to cool.

MRS. BROWN.

SPANISH CREAM.

1 pt. milk, 1-3 box gelatine. Soak gelatine in the milk 1-2 hr., then boil about 20 min.; add yolks of 4 eggs and 1 cup sugar. Cook until it thickens; then stir in lightly whites of 4 eggs beaten to stiff froth, and flavor. Wet the mould, then pour in mixture to cool.

M. M. R.

VELVET CREAM.

1 qt. milk, 2 1-2 sheets isinglass dissolved in a little milk. Boil, then add 2 eggs and 1 cup sugar beaten together. Flavor to taste, and pour into mould.

LEILA MAGEE.

FRUIT TRIFLE.

Put strawberries or any kind of fresh fruit into a dish, cover them with sugar, then a layer of macaroons. Pour over this a nice cold custard. Cover with a meringue.

MRS. CHAS. DAY.

TUTTI FRUTTI, OR FROZEN PUDDING.

1 cup sugar, 1-2 cup flour (scant,) 2 eggs, 1 generous pt. milk, 1 tablespoon vanilla, 1 qt. cream, 1 small cup sugar, 2 tablespoons gelatine, and 1 or 1-2 lb. canned fruit. Mix flour, 1 cup sugar and eggs together, and stir into hot milk, cook 20 min.; cool a little and add gelatine (previously soaked 1 hr. in cold water to cover.) When cold, add second cup sugar, flavoring, and the

cream whipped to a froth. Freeze 10 min., same as ice cream, then add the fruit cut fine, and freeze solid.

MAMIE S. ADAMS.

LEMON JELLY.

Soak 1 1-2 oz. gelatine in 1 qt. cold water 30 min. Then add 1 pt. boiling water, 1 cup sugar, juice of 1 orange and 3 lemons. Boil briskly 5 min. Strain into moulds, and put on ice to cool.

N. E. MORSE.

LEMON JELLY.

2 oz. Cox's gelatine, 3 pts. water, stick cinnamon, 2 cups sugar and juice of 5 or 6 lemons. Soak gelatine 1-2 hr. in 1 pt. cold water. Set dish on stove, and stir, adding 1 qt. boiling water. Let come to a boil and strain into moulds.

MRS. M. A. MAGEE.

COFFEE JELLY.

Soak 1-2 box Cox's gelatine in 1 cup cold water. When dissolved add 3 cups hot coffee and 1 cup sugar. Strain into mould, and set on ice or in a cool place to harden. Serve with cream. It should be made the day before needed.

MARY F. WATERBURY.

CUSTARD.

1 qt. milk, 3 eggs, 2-3 cup sugar, 1 tablespoon corn-starch. Flavor to taste.

MISS KATE PIKE.

COCOANUT CUSTARD.

1 pt. milk, 3 eggs, (reserving whites of 2 for frosting) and a small piece of butter. Sweeten to taste and bake.

Beat whites of eggs, add a little pulverized sugar, and 1-2 cup cocoanut. Spread this over the custard and brown.

M. M. R.

FLOATING ISLAND.

Juice of 2 lemons, whites of 2 eggs, 3 tablespoons of currant jelly and 20 lumps loaf sugar mixed together and beaten to a froth. Put this into a deep dish and pour cream on to float it.

S. J. WADSWORTH.

FLOATING ISLAND.

To 1 qt. scalding milk add yolks of 4 eggs, 2 tablespoons cornstarch, 4 tablespoons sugar, and 1 cup milk beaten well together. Stir until boiling hot, then pour into a dish to cool. Beat whites of 4 eggs stiff, and add 1 tablespoon powdered sugar. Drop this in spoonfuls into boiling milk. Cook, drain on a platter, then put on top the custard.

MRS. G. BURDICK.



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CAKE.

“If you would make good cake,
 Let Patience fill a measure full;
 Deal muscle with unsparing hand,
 And strew through all, full
 Many a *grain* of common sense.”

FRUIT CAKE.

1 lb. sugar, 1 lb. flour, 4 lbs raisins, 1 1-2 lbs. citron, 1 lb. currants, 3-4 lb. butter, 10 eggs, 1-2 teaspoon soda, 1 teaspoon each of cinnamon, cloves, allspice and 1 nutmeg.

MRS. F. V. HEWITT.

FRUIT CAKE.

1 cup butter, 2 cups sugar, 1 cup molasses, yolks of 5 eggs, 3 large cups flour, 2 lbs. raisins, 2 lbs. currants, 1-2 lb. sliced citron, 1 teaspoon soda dissolved in 1-2 cup water, nutmeg, cloves and cinnamon to taste.

MRS. A. SAFFORD.

PORK FRUIT CAKE.

3-4 lb. pork, chopped fine, 1 lb. raisins, 1 lb. currants, 1 lb. sugar, 3-4 lb. citron, 1 gill molasses, 4 cups flour, 1 teaspoon soda, 2 eggs, 1 cup boiling water.

MRS. F. M. HEWITT.

COFFEE FRUIT CAKE.

2 cups butter, 3 cups sugar, 1 cup molasses, 1 cup very strong coffee, 1 cup cream or rich milk, yolks of 8 eggs,

1 lb. raisins, 1 lb. currants, 1-2 lb. sliced citron, 1-2 lb. figs cut in strips, 5 cups browned flour. When flour is cool, sift into it 4 heaping teaspoons baking powder, a little salt, and spice to taste. Flour the fruit well before stirring in; beat thoroughly and bake from 4 to 5 hrs.

ADDIE VERBECK.

COFFEE CAKE.

1 pt. sugar, 1 pt. butter, 1 pt. molasses, 1 pt. strong coffee, 2 qts. flour, 2 teaspoons soda, 1 lb. raisins, 2 lbs. currants, spices of all kinds.

JULIA COGSWELL.

COFFEE CAKE.

1 cup cold coffee, 1 cup molasses, 1 cup sugar, 1-2 cup butter, 1 egg, 1 teaspoon soda, spices and raisins as desired.

E. PATRICK.

BUTTERMILK CAKE.

1 pt. buttermilk, quite sweet, 2 1-2 cups brown sugar, 2-3 cup butter, 1 lb. chopped raisins, 1 lb. currants, 2 1-2 teaspoons soda, 4 cups flour, spices to taste. Will keep 3 months.

MRS. KATE COLE.

BREAD CAKE.

2 cups bread dough, 1 1-2 cups sugar, 1 1-2 cups molasses, 1 cup butter, 3 eggs, 1 teaspoon soda, 1 nutmeg, 1 pt. raisins, 1 pt. currants, spice to taste. Mix in eggs and sugar well beaten together, then add the other ingredients and let rise same as bread. Makes two loaves.

MRS. W. H. GIBBS.

RAISED CAKE.

2 lbs. flour, 1-2 lb. butter, 1-2 lb. lard, 1 1-4 lbs. sugar, 3-4 lb. raisins, 3-4 lb. currants, 2 eggs, 2-3 teaspoon saleratus. Lemon, cinnamon and nutmeg to taste. Mix thoroughly all the flour, 1-2 of the shortening and 1-2 cup of yeast, with enough sweet milk to make a very stiff sponge. Let rise over night, then add the other ingredients. Let rise again; put in buttered pans, set in a warm place for 3-4 of an hour, then bake slowly. Makes two loaves. Let stand several days before cutting.

MRS. C. WELLS.

DRIED APPLE CAKE.

2 cups chopped dried apples and 2 tablespoons mixed spices; simmer 2 hrs. in 3 cups molasses; then add enough water to make the original quantity. Cool, add 2 eggs, 1 cup mixed butter and lard, 4 large cups flour, 2 cups raisins, 1 teaspoon saleratus. Bake slowly. Makes three loaves. Let stand 48 hrs. before cutting.

MRS. C. WELLS.

ALMOND CAKE.

1 lb. sugar, 1 lb. flour, 1 lb. raisins, 1-2 lb. butter, 1-2 lb. citron, 2 lbs. almonds, blanched and chopped, 10 eggs, 3 teaspoons baking powder, 1-2 a grated nutmeg.

MRS. M. A. SLOTE.

ALMOND CAKE.

1 cup sugar, 1 cup flour, 5 eggs, 2 teaspoons baking powder; bake and let cool. Blanch 1 lb. almonds, stick in the top of the cake and frost.

M. M. R.

SPICE CAKE.

1 cup butter, 1 cup sugar, 1 cup sour milk, 1 cup molasses, 2 eggs, 1 teaspoon soda, 2 cups flour, 1 cup chopped raisins, 2 teaspoons cloves, 2 teaspoons cinnamon.

MARY CALLAGHAN.

HUCKLEBERRY CAKE.

1 cup butter, 2 cups sugar, 3 cups flour, 5 eggs, 1 cup sweet milk, 1 teaspoon soda dissolved in hot water, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 qt. fresh huckleberries thickly dredged with flour. Stir the butter and sugar to a cream; add the beaten yolks, then the milk, the flour, the spice, the whites beaten stiff, the soda; lastly add the huckleberries, stirring very carefully so as not to bruise them. Bake in a moderate oven.

MRS. FRANK MARSTON.

WALNUT CAKE.

1 1-2 cups sugar, 1-2 cup butter, 2 cups flour, whites of 4 eggs, 3-4 cup milk, 1 teaspoon cream tartar, 1-2 teaspoon soda and 1 cup walnut meats.

MRS. EDGAR HEWITT.

COCOANUT CAKE.

1 cup butter, 3 cups sugar, 1 cup sweet milk, 4 1-2 cups flour, 4 eggs, the whites beaten to a stiff froth, 1 teaspoon soda, 2 teaspoons cream tartar and 1 grated cocoanut.

EMMA WHYLAND.

CHOCOLATE CAKE.

1-2 cup dark brown sugar, 1-4 cup butter, 1-4 cup milk, 1 egg, 1-2 teaspoon soda, 1 cup flour. Grate 1-4

cake Baker's chocolate and mix with 1-4 cup sugar, 1-4 cup milk and 1 egg. Cook together. When cool flavor with vanilla, add to the above, and bake.

MRS. W. P. SMITH.

CHOCOLATE CAKE.

1-2 cup butter, 1 cup sugar, 1 cup milk, 2 eggs, 1 teaspoon soda, 2 teaspoons vanilla, 1 1-2 cups flour. From the above take 2 tablespoons milk, 2 tablespoons sugar, 1 teaspoon vanilla and the yolk of 1 egg, (reserving the white for frosting,) grate 1-4 cake chocolate; put all these together and heat until chocolate is dissolved. The last thing before putting in the oven, stir this mixture thoroughly in the cake.

CARRIE E. WATERBURY.

CHOCOLATE CAKE.

1-2 cup butter, 2 cups sugar, 3 cups flour, 1 cup grated chocolate, 1 cup milk, 5 eggs. Flavor with vanilla and put cocoanut in frosting.

M. S. OSBORN.

CHOCOLATE MARBLE CAKE.

1-2 cup butter, 1 cup milk, 1 cup sugar, 2 eggs, 1 1-3 cups flour, 3 teaspoons baking powder. Melt 1 square of chocolate in 3 tablespoons milk and add 1-2 cup sugar. Mix 3 tablespoons of the white dough in the chocolate, then put in buttered pan a layer of the white dough and 1 of the dark and so on until all is used.

CARRIE HOLLAND.

MARBLE CAKE.

The whites of 4 eggs, 1 cup sugar, 1-2 cup butter, 1-2 cup sweet milk, 2 cups flour, 2 teaspoons cream tartar, 1 teaspoon soda, 1 teaspoon lemon. For the dark part use

yolks of 4 eggs, 1 cup brown sugar, 1-2 cup butter, 1-2 cup sweet milk, 2 cups flour, 1-2 teaspoon each of cinnamon, allspice, cloves and nutmeg, 1 teaspoon soda and 2 of cream tartar.

MRS. G. A. SMITH.

STRIPED CAKE.

1 1-2 cups sugar, 1-2 cup butter, 1 cup water, whites of 5 eggs, beaten to a froth, 2 teaspoons baking powder, and enough flour to make a dough. Put a layer of dough in a buttered pan, then sprinkle with red sugar, add another layer and so on until the dough is used.

MRS. C. E. N.

POUND CAKE.

3-4 lb. butter, 1 lb. sugar, 1 lb. flour, 10 eggs, 1-4 teaspoon soda. Rub butter and sugar to a cream, add yolks of eggs beaten thick, then flour, and lastly, whites of eggs beaten to a stiff froth. Bake immediately.

MRS. F. V. HEWITT.

SPONGE CAKE.

6 eggs beaten *very* light, add 1 cup sugar and beat again, flavor to taste; then add 1 large cup flour, stirring as little as possible. Bake immediately.

E. PITNEY.

SPONGE CAKE.

2 eggs, whites and yolks beaten separately, 1 cup powdered sugar, 1 cup flour and 1 1-2 teaspoon baking powder. Stir into this mixture 1-2 cup boiling water. Bake slowly in shallow tins. When done, frost, check off into squares and place 1-2 an English walnut meat on each square.

MRS. L. J. MERRITT.

ANGEL'S FOOD.

The whites of 11 eggs beaten to a stiff froth, 1 1-2 cups powdered sugar, 1 cup sifted flour, 1 teaspoon cream tartar. Sift the cream tartar and flour three times, the last time into the beaten eggs and sugar. Mix in carefully with as little stirring as possible 1-2 teaspoon each of lemon and vanilla extracts. Bake 40 minutes in a hot oven, using a warm pan with tube in center. When done, turn the pan over on the edge of cups to cool. Break when cold; never cut.

M. S. OSBORN.

SNOW CAKE.

1 1-2 cups sugar, 1 1-2 cups flour, whites of 10 eggs, 1 teaspoon cream tartar.

MRS. WM. VAN DORN.

DELICATE CAKE.

2 cups sugar, 1 cup milk, 1 cup butter, 3 cups flour, whites of 6 eggs, and 2 teaspoons baking powder.

MRS. V. L. TODD.

LILY CAKE.

2 cups sugar, 1 cup butter, 1 cup sweet milk, 1 cup cornstarch, 2 cups flour, 1-4 teaspoon soda, 1-2 teaspoon cream tartar, whites of 5 eggs. Flavor with lemon.

MRS. C. M. TEFFT.

GOLD AND SILVER CAKES.

GOLD.—Mix the yolks of 8 eggs well beaten, with 1 cup sugar, 3-4 cup butter, 1-2 cup sweet milk, 2 cups flour, 2 teaspoons baking powder mixed with flour by sifting.

SILVER.—2 cups fine sugar, 1-2 cup butter, 2 1-2 cups flour, 3-4 cup sweet milk, 2 teaspoons baking powder, whites of 8 eggs well beaten.

MRS. HENRY SMITH.

GOLD AND SILVER CAKES.

Yolks of 3 eggs, 1 cup sugar, 1-2 cup butter, 1-2 cup sweet milk, 1 1-2 cups flour, 1 teaspoon baking powder, 1 teaspoon lemon. For silver cake use same quantity of ingredients with whites of eggs instead of yolks.

ELLA FARRINGTON.

WHIPPED-CREAM CAKE.

1 cup sugar, 2 eggs, 2 tablespoons softened butter, 4 tablespoons milk; beat well together then add 1 cup flour, 1-2 teaspoon soda and 1 teaspoon cream tartar mixed through the flour. Bake in small dripping pan. Whip 1-2 pt. sweet cream to "a stiff froth; sweeten and flavor to taste, and when cake is cool spread over the top. Serve while fresh. The cream will froth easily if previously cooled on ice.

MRS. L. E. JOHNSON.

SNAP DOODLE.

1 egg, 1 cup pulverized sugar, butter size of a walnut, 2 cups flour, 1 cup sweet milk, 3 teaspoons baking powder. Beat very light, turn into a dripping pan; over the top sift powdered sugar and over that, either chocolate or cocoanut. Bake quickly. Serve in square pieces while hot.

M. E. LEGGETT.

HONEY CAKE.

1-2 cup butter, 1 cup white sugar, 1 cup honey, 2 eggs, 1 pt. flour, 1 teaspoon baking powder, 1 teaspoon caraway seeds if desired.

S. J. WADSWORTH.

DELICIOUS CAKE.

2 cups sugar, 1 cup butter, 1 cup milk, 3 eggs, 1 heaping teaspoon baking powder, 3 cups flour.

MRS. J. S. GREENE.

FEATHER CAKE.

1 scant cup sugar, 1 heaping cup flour, 1-2 cup milk, 2 tablespoons butter, 1 egg, 2 tablespoons baking powder. Flavor with lemon. Stir in cocoanut if desired.

MRS. J. PALMER.

LEMON CAKE.

3 cups sugar, 1 cup butter, 1 cup milk, 5 eggs, whites and yolks beaten separately, 4 cups flour, 2 teaspoons cream tartar, 1 teaspoon soda, the juice and grated rind of 1 large lemon.

JULIA COGSWELL.

SOFT MOLASSES CAKE.

1 cup sour cream, 1 cup molasses, 1 teaspoon cloves, 1 teaspoon soda, a little salt, and flour to make a thin batter.

SOFT GINGER CAKE.

Put in a cup 1 tablespoon melted butter, 4 tablespoons boiling water; and fill it with molasses, add 1 teaspoon ginger, 1 teaspoon soda, and flour to thicken.

MARY B.

SOFT GINGERBREAD.

2-3 cup molasses, 1-2 cup brown sugar, 1-2 cup butter, 1 cup sour milk, 1 egg, 1 teaspoon soda, 2 teaspoons ginger, a little salt and 2 cups flour.

S. D. BARTON.

SOFT MOLASSES CAKE.

1 cup molasses, 1-2 cup butter or drippings, 1 cup coffee, 1 teaspoon cinnamon, 1 scant teaspoon cloves, 1 teaspoon soda dissolved in the coffee, 1-2 cup English currants, and flour to make as stiff as pancake batter.

MRS. S. G. ALLEN.

HARD GINGERBREAD.

3 oz. fried pork drippings, 1 pt. molasses, 1 tablespoon ginger, 1 tablespoon alum, 2 spoons soda. Put the alum and soda into separate cups, and pour on each 6 tablespoons boiling water. Mix the drippings into the flour as for pie crust, then add molasses, alum and soda. Mix soft and roll. Splendid.

MRS. HOWARD.

HARD GINGERBREAD.

1 cup molasses, 1-2 cup shortening, 1-2 cup sour milk, 1 teaspoon saleratus, spices, flour to roll very soft. Make into cake about 2 inches in thickness and bake in slow oven.

 LAYER CAKES.

CREAM CAKE.

4 eggs, 1 cup sugar, 1 large cup flour, 2 teaspoons baking powder. Bake in 3 or 4 round tins.

Cream.—1 pt. milk; 2 tablespoons sugar, 2 tablespoons cornstarch, 1 egg; cook. When cool, flavor, and spread between layers.

MRS. C. P. PARKER.

CREAM CAKE.

3 eggs, 3 tablespoons water, 2 teaspoons baking powder, 1 1-2 cups flour. Beat thoroughly the yolks of eggs with 1 cup white sugar, add the water, then the flour, lastly the whites of the eggs beaten to a stiff froth. Bake in 4 tins in a quick oven.

Filling.—Beat 1 egg with 2-3 cup sugar; add 1-2 cup butter, 1-2 pt. milk; scald, then add 1 tablespoon corn-

starch wet in a little milk and stir until smooth. Be careful not to scorch.

MRS. G. I. HUMPHREY.

APPLE JELLY CAKE.

4 eggs, 1 cup sugar, 1 cup flour, piece of butter the size of an egg, 1 teaspoon cream tartar, 1-2 teaspoon soda. Bake in 4 round tins.

Filling.—1 large sour apple pared and grated, the juice and grated rind of 1 lemon, 1 cup sugar. Boil 3 minutes. When cool spread between the cakes.

ADDIE P. BARRETT.

SPONGE JELLY CAKE.

3 eggs, 1 cup sugar, 1 cup flour, 1 teaspoon cream tartar, 1-2 teaspoon soda. Bake in long tins. While warm spread with jelly and roll quickly.

MRS. LEWIS WOOD.

ORANGE CAKE.

2 cups sugar, 1-2 cup butter, 2 teaspoons baking powder dissolved in 1 cup sweet milk, 3 eggs, grated rind of 1 orange, and flour. This makes 2 round loaves of 3 layers each.

Filling.—6 oranges; grate the yellow rind into a dish; discard the white, and slice the oranges as finely as possible into same dish. After the juice has settled remove some pieces from the top; thicken the rest with powdered sugar; put some of the sliced orange between layers and on top of cakes, pouring some of the syrup over each.

MRS. J. F. CONKEY.

ORANGE CAKE.

1 cup butter, 2 cups sugar, 1 cup sweet milk, yolks of 5 eggs, whites of 3, juice of 1 orange, grated rind of 2, 2 teaspoons baking powder mixed with 3 cups flour.

Filling.—Whites of 2 eggs, juice of 1 orange and powdered sugar.

MRS. GEO. W. PUTNAM.

LEMON-CHEESE CAKE.

2 cups pulverized sugar, 3-4 cup milk, 1-2 cup butter, whites of 6 eggs beaten to a stiff froth, 2 teaspoons baking powder, 2 1-2 cups flour.

Cheese for Cake.—Yolks of 3 eggs, 1-2 cup butter, 1 cup sugar, juice and grated rind of 2 lemons; mix all together and cook to the consistency of honey. Let cake and cheese cool before putting together.

MRS. H. B. WRIGHT.

WHITE MOUNTAIN CAKE.

1-2 cup butter, 1-2 cup cornstarch, 1-2 cup sweet milk, 1 1-2 cups sugar, 1 1-2 cups flour, 1-2 teaspoon soda, 1 teaspoon cream tartar, whites of 6 eggs. First mix butter and sugar, then add cornstarch, then the milk with the soda dissolved, next the flour with cream tartar, lastly whites of the eggs. Bake in 4 square tins.

Filling.—Make a frosting of the whites of 5 eggs and 15 tablespoons powdered sugar. Spread between layers and on top and sides of cakes, sprinkling with 1-2 grated cocoanut.

CARRIE E. WATERBURY.

COCOANUT CAKE.

1 cup sugar, 1-4 cup butter, 1-2 cup milk, 2 cups flour, 1 whole egg and 2 yolks, 2 teaspoons baking powder.

Filling.—Beat the whites of 2 eggs to a stiff froth; add 1 cup sugar and 1 1-2 cups grated cocoanut. Spread between the layers.

MRS. C. P. PHILLIPS.

CHOCOLATE CAKE.

1-2 cup butter, 1 3-4 cups sugar, 1 cup sweet milk, 3 cups flour, 1 1-2 teaspoons baking powder, whites of 4 eggs. Bake in 4 round tins.

Filling.—Melt 2 squares Baker's chocolate; add 1 cup sugar, 1 tablespoon flour, 1 cup milk and 1 egg, reserving enough of the white for top frosting. Cook until thick, and when partly cool stir in cocoanut; spread between layers, frost the top, and sprinkle with cocoanut.

MARY F. WATERBURY.

CHOCOLATE CARAMEL CAKE.

6 eggs, yolks and whites beaten separately, 2 cups powdered sugar, 1-2 cup butter, 4 tablespoons sweet cream, 4 tablespoons chocolate, rubbed in the cream before it is beaten into the cake, 2 heaping cups flour, 2 teaspoons baking powder. Flavor with vanilla.

Filling.—Boil 3 cups white sugar with a very little water until it ropes. Beat the whites of 3 eggs to a stiff froth and into it pour slowly the hot sugar, stirring constantly until entirely cold, then add 1 teaspoon citric acid.

MRS. E. M. PROUTY.

CHOCOLATE CAKE.

2 cups sugar, 1 small cup butter, 1 cup milk, 3 1-2 cups flour, 4 eggs, (reserving whites of 2 for frosting,) 2 teaspoons cream tartar, 1 even teaspoon soda. Bake in square tins.

Frosting.—6 tablespoons Maillard's chocolate, grated, whites of 2 eggs, (do not beat.) Heat together, over hot water, until smooth and shining, then add 1 1-2 cups powdered sugar and 1 teaspoon vanilla. Frost the bottom of the cakes while cakes and frosting are hot, as the frosting must *run* smooth without using a knife.

CHOCOLATE CAKE.

1 cup sugar, 1 cup milk, 2 tablespoons butter, 1 egg, 2 teaspoons baking powder, 2 cups flour. Bake in 3 round tins.

Filling.—6 tablespoons grated chocolate, 1 cup sugar, 1 cup milk, 1 egg, 1 teaspoon vanilla. Cook until very thick, stirring constantly, then spread between layers and on top of cake.

MRS. A. SAFFORD.

RIBBON CAKE.

1 1-2 cups sugar, 3-4 cup butter, 3 eggs, 1 cup water, 2 teaspoons baking powder, and flour to thicken. Divide the mixture into three equal parts; bake the top layer plain, to the second add 2 heaping tablespoons red sugar sand, and beat until sugar is dissolved. Mix thoroughly with the third layer 4 tablespoons grated chocolate. Put together with any desired filling.

F. T. WELLS.

BROWN STONE FRONT.

1 1-2 cups sugar, 1-2 cup butter, 2 eggs, 1 cup sweet milk, 3 cups flour, 3 teaspoons baking powder; flavor with vanilla. For the dark part use 1 1-2 squares grated chocolate, 1-2 cup brown sugar and 3 tablespoons milk. Add 7 spoonfuls of the white part and stir well. Bake the dark in 2 layers and the white in 3.

Filling.—Melt 1-4-cake of chocolate in a very little water; boil, then thicken with powdered sugar.

E. LENA CURTIS.

CONFECTIONERY CAKE.

1 1-4 cups sugar, 1-2 cup butter, 1-2 cup sweet milk,
 2 1-2 cups flour, 3 eggs, 2 teaspoons baking powder.
 Reserve 1-3 of the mixture, and add 1 teaspoon mixed
 spices, 1-2 a nutmeg, 2 tablespoons molasses, 1-2 cup
 raisins; bake in three layers; place the dark layer in the
 center, using any desired filling.

MRS. O. F. STILES.

VARIETY CAKE.

2 cups sugar, 2 1-2 cups flour, 1-2 cup butter, 3-4 cup
 milk, whites of 8 eggs, 2 teaspoons baking powder.
 Flavor with lemon. Divide the mixture in three equal
 parts; bake the top layer plain, to the next add 1-4 lb.
 chopped citron, and to the third 1-4 lb. chopped raisins.

Filling.—Make a soft frosting, flavor with lemon, and
 put between and over the layers, adding grated cocoanut
 to the frosting if desired.

MRS. SARAH A. SLOTE.

WALNUT CAKE.

2 cups sugar, 1-2 cup butter, 3 1-2 cups flour, 1 cup
 sweet milk, 3 eggs, 1 teaspoon soda and 2 teaspoons
 cream tartar. Bake in layers.

Filling.—1 1-2 cups walnut meats dried thoroughly in
 the oven and finely powdered. Mix with 1 cup sour
 cream, sweetened to taste. Spread between layers. De-
 licious.

MRS. B. F. BLOOMFIELD.

FILLINGS FOR CAKE.

FIG CAKE FILLING.

Between each layer, place sliced figs covered with thin frosting.

S. D. BARTON.

LEMON FILLING.

Juice and grated rind of 1 lemon, 1 egg, 1 cup sugar, 1 large teaspoon cornstarch, 1-3 cup hot water. Cook until thick.

MRS. S. GILBERT.

LEMON JELLY.

Mix the juice and grated rind of 2 lemons with 3-4 cup sugar, 1 egg, 1-2 cup water, 1 teaspoon butter and 1 tablespoon flour. Boil until thick.

SUSIE CASKEY.

LEMON CREAM.

2 cups sugar, whites of 2 eggs, 1-2 pt. boiling water, juice of 2 lemons, 1 teaspoon citric acid, 1 teaspoon vanilla. Boil the water and sugar together until thick, without stirring; beat the eggs to a stiff froth; pour the boiling sugar over them slowly and stir to a stiff cream. When cool add the flavoring.

MRS. M. S. OSBORN.

ORANGE CUSTARD.

Rind and juice of 1 orange, 1 small cup powdered sugar, 1-2 cup cold water, 1 tablespoon cornstarch, 1 egg and a small piece of butter. Cook until it has the consistency of custard.

C. A. D.

SOUR CREAM FILLING.

1 cup thick sour cream, stirred thin, 1 cup sugar, 1 egg well beaten. Thicken with Dessicated Cocoanut.

MRS. L. E. JOHNSON.

ALMOND FILLING.

1 pt. sour cream, beaten as light as possible, 1 lb. blanched almonds, chopped fine, 2 eggs, whites and yolks beaten separately, 1 teaspoon vanilla. Sweeten to taste with powdered sugar.

COCOANUT CREAM.

1 cup sweet milk, 5 tablespoons sugar, beaten whites of 2 eggs, 2 teaspoons cornstarch, 1-2 cup cocoanut. Cook over hot water and stir constantly until it thickens. When cold spread between layers.

MARY F. WATERBURY.

COCOANUT FILLING.

1 grated cocoanut, juice and grated rind of 1 lemon, 1 cup sugar, 1 egg. Stir together over hot water. Then spread between layers.

CHOCOLATE CREAM.

To 1 pt. boiling water add 1-2 cup sugar and 1-2 cup grated chocolate. Cook until dissolved, then add 2 dessertspoons cornstarch rubbed smooth in a little cold milk, 1 egg, 1 dessertspoon butter. Cool, and flavor with 1 teaspoon vanilla. Enough for 2 round loaves.

MARY F. WATERBURY.

CHOCOLATE FILLING.

5 tablespoons grated chocolate with enough cream or milk to wet it, 1 small cup sugar and 1 egg well beaten together. Stir over the fire until well mixed. Flavor with vanilla.

MRS. G. I. HUMPHREY.

FROSTING.

7 rounding tablespoons fine sugar, and the white of 1 egg beaten to a stiff froth. Lay on while the cake is warm.

ICING.

Boil until it will "hair" 1 cup white sugar in enough water to dissolve it, then add the white of 1 egg well beaten and stir briskly until cool enough to spread on cake. The frosting should not be applied until the cake is quite cool. This will frost tops of 2 cakes.

ADDIE VERBECK.

COOKIES, DOUGHNUTS, ETC.

CREAM PUFFS.

1 cup water, 1 scant cup butter; boil together and add 2 cups flour while boiling. When cool add 6 eggs well beaten, 1-4 teaspoon soda dissolved in 1 tablespoon milk. Bake in quick oven in small tins well greased.

Cream.—Boil 2 cups milk. Beat 2 eggs; add 1 large cup sugar and 3-4 cup flour. Stir into the boiling milk. Flavor to taste.

C. A. D.

PRUNELLA DROPS.

2 cups sugar, 1 cup butter, 1 cup milk, 2 eggs, 1 teaspoon soda, 2 teaspoons cream tartar; flour to make stiff enough to drop firmly from the spoon. Flavor with vanilla, and bake in a quick oven.

SUSIE CASKEY.

SPONGE DROPS.

Beat to a froth 3 eggs and 1 cup sugar, stir into this 1 heaping coffee cup flour, into which 1 teaspoon cream tartar, and 1-2 teaspoon soda are mixed. Flavor with lemon. Drop in teaspoonfuls on buttered pans. Watch closely as they will burn easily.

NELLIE BALLOU.

CHOCOLATE COOKIES.

1 cup butter, 1 1-2 cups brown sugar, 2 eggs, 2 table-spoons sweet milk, not quite 1-2 teaspoon soda, 1 1-2 squares chocolate. Flour to roll soft. Sprinkle with sugar and bake in quick oven.

F. T. WELLS.

COCOANUT COOKIES.

2 eggs, 2 cups sugar, 1 cup butter, 1-2 cup sweet milk, 2 teaspoons baking powder, 1 cup cocoanut. Flour enough to roll nicely.

MRS. J. S. GREEN.

SUGAR COOKIES.

2 cups sugar, 1 cup butter, 1 cup sour milk, 5 cups flour, 2 eggs, 1 teaspoon saleratus, and caraway seeds.

MRS. C. S. SMITH.

SUGAR COOKIES.

1 cup butter, 2 cups sugar, 3 eggs, 1-4 cup sweet milk, 3 teaspoons baking powder.

MRS. W.

GOOD COOKIES.

2 cups sugar, 1 cup butter, 1 cup sour cream, 3 eggs, 1 teaspoon soda. Mix soft, roll thin. Sift powdered sugar over them and gently roll it in.

MRS. E. R. WOOLEY.

COOKIES.

1 egg, 1 cup sugar, 1-2 cup butter, 3 cups flour, 1-2 teaspoon soda.

MRS. M. L. GRANGER.

SUGAR COOKIES.

1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs, a little soda.

CARRIE NOYES.

COOKIES.

2 cups butter, 2 cups sugar, 1-2 cup sweet milk, 4 eggs, 1 teaspoon soda.

E. J. STANNARD.

COOKIES.

2 cups sugar, 1 cup butter, 1 cup milk, 1 teaspoon saleratus, and nutmeg. Roll very thin, sprinkle with sugar; cut, and bake in a quick oven.

MRS. S. GILBERT.

CRULLERS.

4 eggs, 1 cup sugar, butter size butternut, 1-2 cup milk, 1 teaspoon soda, 2 teaspoons cream tartar. Knead until hard.

MRS. D. C. HOYT.

DOUGHNUTS.

1 1-2 cups sugar, 1 tablespoon butter, 2 eggs, 1 pt. sweet milk, 4 teaspoons cream tartar, 2 of soda, a little salt and nutmeg.

MRS. LEWIS WOOD.

DOUGHNUTS.

1 1-2 cups sugar, piece of butter size of English walnut, 2 cups sour milk, 2 eggs, 1 teaspoon soda, a little salt, spice to taste.

MRS. H. B. WRIGHT.

BREAKFAST PUFFS.

To 1 pt. bread sponge, add 2 eggs, 1 dessertspoon of lard, and a little soda. Mix to a stiff dough, and set in a warm place to rise. Roll out, cut in squares, and fry like doughnuts in hot lard. To be served with powdered sugar.

MRS. M. A. SLOTE.

MOLASSES COOKIES.

2 cups New Orleans molasses, 1 cup butter, lard, or better still, pork drippings, 1 tablespoon ginger, 1 tablespoon saleratus stirred in the molasses until very light, 1 teaspoon pulverized alum dissolved in 1 cup boiling water, flour enough to roll nicely.

MRS. W. H. CORBIN.

GINGER COOKIES.

1 cup sugar, 1 cup molasses, 1 cup shortening 1 table-
 spoon vinegar, 4 tablespoons boiling water poured upon
 2 teaspoons soda, to be added last. Do not mix too
 hard.

MRS. GEO. W. PUTNAM.

GINGER COOKIES.

2 tablespoons milk, 3 tablespoons butter, 1 teaspoon
 ginger, 1 teaspoon soda. Put into a cup and fill it with
 molasses. Mix soft, and bake quickly.

MRS. W.

GINGER SNAPS.

2 cups molasses, 1 cup lard, ginger and salt to taste.
 Set on the stove until it boils; then take off and add 1
 teaspoon soda dissolved in hot water. Stir in flour rap-
 idly while foaming until very stiff. Cool and roll out
 very thin.

C. A. DEUEL.

GINGER SNAPS.

1 cup sugar, 1 cup molasses. 1-2 cup butter, 2 tea-
 spoons baking powder, 1-2 teaspoon ginger. Flour
 enough to roll them hard.

MRS. N. WATERBURY.





PICKLES, CATSUPS, ETC.

“Had ambitious mortals minded naught,
 But in loose joy, their time to wear away.
 Had they alone the lap of dalliance sought,
 Where would the art of pickling been to-day?”

MIXED PICKLES.

300 hundred small cucumbers, 4 green peppers sliced fine, 3 heads cauliflower, 3 heads cabbage, 1 large root horse-radish, 1 qt. small beans, 2 qts. green tomatoes. Put this mixture in a brine for 24 hrs., afterwards, drain 3 hrs. Sprinkle in 1-4 lb. each white and black mustard seed, 1 tablespoon black ground pepper. Let this come to a boil in just vinegar enough to cover. Put in a small piece of alum. Drain again, and when cold mix well with 1 pt. mustard prepared as for the table. Cover the whole with strong vinegar.

MRS. WM. VAN DORN.

MUSTARD PICKLES.

1 pt. small onions, 1 cauliflower, both scalded in salt and water, 2 qts. green tomatoes, 1-2 pt. cherry peppers. Slice the tomatoes and sprinkle salt on them over night, strain off the juice in the morning; 2 qts. small pickles, or large ones sliced, 2 qts. nasturtions, put in a jar with the others, pour on vinegar enough to cover them, so as to know just the quantity wanted, pour it off and put on the stove. To each qt. of vinegar use 1-2 cup brown sugar, 1-4 lb. ground mustard, 1 tablespoon

flour. Mix flour and mustard smoothly with cold vinegar, and pour it in the hot vinegar. When the flour is cooked, pour hot over the pickles.

MISS TRUMAN.

CHOW-CHOW.

1 qt. large cucumbers, peeled and cut lengthways, 1 qt. small cucumbers, 1 qt. small onions, 1 qt. sliced green tomatoes, 1 large cauliflower, 6 green peppers, quartered. Put all these in weak salt water 24 hrs. Scald in same water, then drain.

Paste—6 tablespoons Taylor's mustard, 1 tablespoon tumeric, 1 1-2 cups sugar, 1 cup flour. Mix these thoroughly, then add 2 qts. best vinegar. Scald a few moments, stirring constantly. Turn over pickles.

OLLIE GRISWOLD.

PICKLED ONIONS.

Peel as many small onions as desired and boil in milk and water 5 minutes; then drain them thoroughly. To 1-2 gal. vinegar add 2 1-2 teaspoons each of salt, alum, mace, cloves and mustard. Put the spices in bags. Pour all boiling hot over the onions.

MRS. G. I. HUMPHREY.

MANGOES.

As late as possible, before frost comes, gather small and perfectly green musk-melons. Cut a square piece from the side of each, with a sharp-pointed knife, make the incisions smooth, that the pieces may be returned. Take out the inside, wash and put them in weak salt water for a week; then rinse and drain. Fill full with very small cucumbers, onions, nasturtions, green grapes, and chopped cabbage seasoned with white mustard seed; fit in each piece and wind twine lightly around to hold

in place. Put them in a jar and cover with vinegar, after a week drain off liquor, heat and skim it, pepper and spice it highly, then pour on hot over the mangoes.

MRS. W. C. B.

HIGDUM.

To 1 gal. green chopped tomatoes, add 6 chopped onions, and salt to taste; drain in a colander, with a weight on the top, for several hours. Add 1 pt. grated horse-radish, 4 large peppers chopped, 1 tablespoon ground pepper, 4 tablespoons ground mustard, 1-4 lb. white mustard seed. Mix very thoroughly, pack in a jar, and add enough boiling vinegar to saturate. Keep closely covered.

MRS. W. C. B.

QUEEN OF ODE SAUCE.

1 pk. green tomatoes, 4 green peppers, 4 red peppers, 1 cup salt, 1 cup sugar, 2-3 cup grated horse-radish, 1 tablespoon each cloves, allspice and cinnamon, 4 large onions. Chop the tomatoes fine, sprinkle in the salt, and let stand over night, then drain off the water. Chop the onions and peppers fine, mix all together, and cover with vinegar. Boil until well cooked.

MRS. E. FOSMIRE.

PICKLED GREEN TOMATOES.

1 pk. green tomatoes, 10 green peppers, and 8 onions, sliced, 2 tablespoons mustard seed, 2 cups brown sugar, 2 tablespoons each cinnamon, cloves and allspice, 1-2 cup salt, and vinegar to cover. Boil until tomatoes can be cut with a fork. Tomatoes should stand, sliced, in salt and water over night.

KATE PIKE.

TOMATO SAUCE.

1 pk. tomatoes, 1 qt. vinegar, 1 oz. each cloves and cinnamon, 4 lbs. brown sugar. Boil the tomatoes in the vinegar, sugar and spices until they are tender. Strain and boil, until quite thick, add 2 tablespoons salt and 1 teaspoon pepper.

MRS. ISAAC HOYT.

TOMATO BUTTER.

Take 8 lbs. ripe tomatoes, peeled; let them stand in vinegar over night, in the morning drain. Scald together 1 qt. sharp vinegar, 14 teaspoons ground cloves, 3 teaspoons cinnamon, 1-2 teaspoon cayenne pepper, a little mace, 4 tablespoons mustard seed, 3 lbs. brown sugar. Add the tomatoes, and boil slowly 4 hrs.

MRS. HOWARD.

TOMATO CATSUP.

To 1 gal. tomatoes, after they are heated and strained, add 4 tablespoons each salt and mustard, 2 tablespoons black pepper, 1 tablespoon each allspice, cloves and cinnamon, 1 teaspoon each mace and cayenne pepper, 1 pt. cider vinegar. Boil to a proper thickness.

Mrs. L. E. WALKER.

TOMATO CATSUP.

1 pk. tomatoes, 6 green peppers, 6 large onions, 1-2 teacup salt, 1 pt. vinegar, 1 oz. each cloves, cinnamon and allspice. Cook all together until tender, then put through a sieve, and boil 1 hr. Just before bottling, add a bottle Worcestershire sauce. Whole spices must be used.

CARRIE E. WATERBURY. •

CURRANT CATSUP.

5 lbs. currants, 3 lbs. sugar, 1 teaspoon each of cloves, cinnamon, allspice, salt and black pepper, 1 pt. vinegar. Boil 20 min. Very nice.

MRS. HOWARD.

CHILI SAUCE.

12 large peppers, 12 onions, 12 tomatoes, 6 teaspoons each cloves, allspice and cinnamon, 2 tablespoons ginger, 8 cups cider vinegar, 3 cups brown sugar, salt to taste. Boil 3 hrs.

MRS. P. F. ALLEN.

CHILI SAUCE.

30 large ripe tomatoes, 4 green peppers, 4 onions, all chopped fine; cook about 3 hrs. Then add 2 tablespoons mixed spices, 1 cup each sugar and vinegar, 1 tablespoon salt.

ANNIE M. GRAVES.

CUCUMBER SAUCE.

Peel as many cucumbers as needed; grate and drain. To each pt. of pulp add 1 pt. vinegar, 1 teaspoon black pepper, 1-2 teaspoon red pepper, 1 1-2 teaspoons salt, and 3 tablespoons raw onions, chopped fine. Put in tight cans, without cooking.

MRS. STORM. EMANS.

PICKLED GRAPES.

Nice bunches of purple grapes not quite ripe, pick out all imperfect ones. Make a pickle of 4 lbs. sugar and 1 qt. best vinegar, and spices to taste, to 7 lbs. of grapes. Boil sugar, spices and vinegar, skim and pour over grapes. Repeat this 3 times.

MRS. J. T. CARR.

PICKLED PEARS.

7 lbs. fruit, 3 lbs. sugar, 1-2 pt. vinegar. Spice to taste.

CARRIE E. WATERBURY.

SPICED CURRANTS.

5 lbs. currants, 4 lbs. brown sugar, 1 pt. vinegar, 1 tablespoon cinnamon, 2 tablespoons cloves, 1 tablespoon allspice. Boil slowly until a little thick. Serve with meat.

MRS. B. R. BARRETT.

PRESERVED CURRANTS AND RAISINS.

9 lbs. currants, 3-4 lb. sugar to 1 lb. of currants, 3 lbs. raisins. Soak raisins in water over night; and let the currants and sugar stand together also. In the morning boil the raisins until tender; heat the currants and sugar, add the raisins without the water and boil 10 min.

MARY F. WATERBURY.

CONFECTIONERY, &c.

"All human children have a sweetish tooth."
—Hood.

MOLASSES CANDY.

2 cups molasses, 1 cup white sugar, 1 tablespoon vinegar, a small piece of butter. Boil from 10 to 20 min. Try, by dropping a little into cold water, if it hardens, it is done. Pour into a flat buttered dish, and when cool work it with the hands.

C. GUSSIE ADAMS.

MOLASSES CANDY.

2 cups molasses, 1 tablespoon sugar. Boil together until it hardens when dropped in cold water; add butter size of an egg and 1-3 teaspoon soda. Pour into buttered pans; when cool, pull until it is the desired color.

NELLIE BALLOU.

CHOCOLATE CARAMELS.

1 cup each of grated chocolate, milk, molasses and sugar, a piece of butter size of an egg; boil together until the mixture hardens when dropped into cold water; add vanilla, pour in buttered tins, and mark in squares when nearly cold.

MRS. W. H. CORBIN.

CHOCOLATE CARAMELS.

2 cups molasses, 1 cup sugar, 1 cup milk, 1-2 cup chocolate, a piece of butter the size of an egg. Boil the milk and molasses together, scrape the chocolate fine,

and mix with just enough of the boiling milk and molasses to moisten; rub it perfectly smooth, then with the sugar, stir into the boiling liquid, add the butter, and boil 20 min. Try as molasses candy; and if it hardens pour into a buttered dish; before it becomes perfectly cold, cut into pieces.

C. GUSSIE ADAMS.

CHOCOLATE CREAMS.

2 cups powdered sugar, 1-2 cup water. Boil about 5 min., then beat until it turns to a cream, after which make into drops. Melt 3-4 cake chocolate, and dip the drops into it.

C. GUSSIE ADAMS.

SUGAR CANDY.

1 1-4 lbs. sugar, 1-2 cup water, 2 tablespoons vinegar, 1 tablespoon butter, 1 teaspoon lemon or vanilla. Boil *without* stirring 1-2 hr.

C. S. BUTLER.

POP CORN BALLS.

For 4 qts. popped corn, take 1 cup molasses, 1-2 cup sugar, 1-2 teaspoon cream tartar. Boil until brittle, then add 1-4 teaspoon soda and a large tablespoon butter. After popping corn, sort out all hard kernels. Pour the boiling mixture over the corn, stir well and ball immediately.

F. T. WELLS.

COCOANUT PUFFS.

2 cups cocoanut, 1 cup powdered sugar, beaten whites of 2 eggs, 2 tablespoons flour or cornstarch. Drop on buttered paper. Bake quickly.

MRS. E. M. PROUTY.

SUGAR KISSES.

Whites of 2 eggs and 3-4 lb. pulverized sugar stirred together until very light. Drop on buttered paper in teaspoonfuls, and bake in quick oven.

MRS. WM. P. SMITH.

THE SICK ROOM.

FOOD AND DRINKS.

BEEF TEA.

Fill a glass can with lean beef cut into small pieces ; cover closely and set in a kettle of cold water. Boil until the juice is all extracted.

CHICKEN BROTH.

Boil the first and second joints of a chicken in 1 qt. water until very tender. Season with very little salt and pepper.

MRS. L. E. JOHNSON.

TO REMOVE GREASE FROM BROTH.—After pouring it into a dish, pass clean white wrapping paper quickly over top of broth, using several pieces until all is removed.

LEMONADE.

Juice of 1 lemon, 1 spoonful sugar. Pour on 1 cup boiling water, and cool.

DRINKS FOR BRONCHIAL AND LUNG TROUBLES.

1 lemon, 1 tablespoon flax-seed. Pour on 1 pt. boiling water. Strain and make very sweet.

Wash a few pieces Irish moss. Pour on 2 cups boiling water. Let it simmer (not boil) 2 hrs. Strain, add juice of 1 lemon and sweeten to taste. Flavor with vanilla or nutmeg.

1 teaspoon slippery-elm, 1 cup boiling water. Strain. Flavor with lemon juice; sweeten to taste.

Beat lightly 1 egg and 1 spoonful sugar. Stir in 1 cup new milk and a little nutmeg.

CORN TEA.

Brown and pound in a mortar 1 cup sweet dry corn. Pour on 2 cups boiling water and steep 15 minutes. This is light and nutritious and can be taken when the patient is very weak.

TOAST TEA.

Brown thoroughly some bread, cover with cold water, and let it stand until colored, then it is ready to drink, and preferable to clear water.

MAMIE ADAMS.

TOAST COFFEE.

Toast bread very brown, pour on boiling water. Strain, and add cream and sugar. Nutmeg if desired.

MRS. W. H. CORBIN.

Brown wheat flour in the oven and put 1 teaspoonful in a tumbler of milk.

JULIA B. SWASEY.

VINEGAR WHEY.

Boil 1 cup milk and stir in 1 spoonful of vinegar or more until it curdles. Strain.

M. S. ADAMS.

SIMPLE GRUEL.

1 tablespoon cornstarch, 2 tablespoons flour dissolved in 1 cup milk. Add this to 1 qt. boiling water, and let boil 3 or 4 minutes. Sweeten with 1 tablespoon white sugar, and grate in a little nutmeg if desired, a little salt.

INDIAN MEAL GRUEL.

1 qt. boiling water, 1 spoonful flour, 2 of Indian meal wet in cold water. Boil 3 minutes, season with salt, and strain. Eat with cream and sugar if desired,

M. S. ADAMS.

WHEAT BALL PORRIDGE.

Put 1 pt. wheat flour in a strong muslin bag and tie tightly. Drop into boiling water and boil steadily 3 or 4 hrs. When cold, peel, and grate 1 tablespoon or more into a little cold water and rub smoothly. Scald milk and water, 1-2 each, and add the flour. Let boil 2 or 3 minutes, and salt a little. Excellent for summer disorders.

PLUM PORRIDGE.

Into 1 qt. boiling water, stir 2 spoonfuls flour mixed with cold milk. Add a handful raisins and a little grated nutmeg. Boil 20 minutes. Season with salt, and strain.

MAMIE ADAMS.

CREAM SOUP.

1 pt. boiling water, 1-2 teacup cream. Add broken pieces toasted bread and a little salt.

BAKED MILK.

Bake 2 qts. milk 8 or 10 hrs. in moderate oven in a jar covered with writing paper tied down. It will be thick like cream. Good for very weak persons.

MRS. W. H. CORBIN.

OAT MEAL JELLY.

1 lb. oat meal, 2 qts. water, a little salt. Bake in the oven in a covered dish, until it thickens to a starchy appearance. Strain through a sieve into a mould. Serve with sweetened cream.

MRS. S. S. WOLFFE.

CRACKED WHEAT PUDDING.

To 1 qt. new or unskimmed milk, add 1-3 cup cracked wheat, 1-3 cup sugar, a little salt, a small piece stick cinnamon. Place in moderate oven. Bake 2 hours or longer. When about half done, stir in the crust already formed and it will form another sufficiently brown. When done the wheat will be soft, and the pudding of a creamy consistency. May be eaten hot or cold. A handful of raisins may be added.

MRS. W. H. CORBIN.

PARCHED RICE.

Cook in custard kettle 1-2 cup parched rice in 1 pt. boiling water, salted. When done serve with cream and sugar.

MRS. W. H. CORBIN.

GRAHAM GEMS.

Mix graham flour with 1-2 milk and 1-2 water, add a little salt and beat, making the batter thin enough to pour. Have gem pans very hot. Grease and fill quickly; bake in hot oven about 1-2 hr. Will not be good unless well beaten. Practice will teach just the proper consistency of batter and temperature of oven.

MRS. W. H. CORBIN.

TOASTED CRACKERS.

Split Boston crackers, toast, butter while hot, and pile together. Serve immediately.

PANADA.

6 Boston crackers, split, 2 tablespoons white sugar, a pinch of salt, and a little nutmeg. Arrange the crackers in layers with the salt and sugar scattered between; cover with boiling water, and set in a warming oven (with the dish closely covered) for 1 hr., or until the crackers are clear and soft but not broken. Serve warm, with more sugar and cream if desired.

SIMPLE REMEDIES.

TROCHES

1 oz. pulverized cubebs, 1 oz. pulverized licorice, 1 oz. pulverized gum arabic, 2 drachms of ipecac, 1-2 lb. pulverized sugar. Put in water enough to moisten; warm slightly; roll thin, cut out with a thimble and dry.

MRS. A. MALLORY.

COUGH BALSAM.

2 oz. balsam of fir, 50 drops oil of tar, 1 qt. gin, 1-2 pt. molasses. Mix balsam and gin together; after 2 hrs. add tar and molasses.

MRS. L. HUMESTON.

COUGH MIXTURE.

Shake well together 6 teaspoons castor oil and 3 teaspoons spirits of camphor. Add 3 teaspoons paregoric and 3 tablespoons molasses. Shake all well together and before using it. Dose, 1 teaspoonful several times a day.

CARRIE E. WATERBURY.

FOR HOARSENESS.

Cover 1-2 pt. wheat bran with 1 qt. water. Simmer down to 1 pt. Strain and add sliced lemon and loaf sugar.

FOR CANCER OR PURIFYING THE BLOOD.

TO MAKE 8 GALS. OF THE SYRUP.—2 1-2 oz. sarsaparilla root, 2 1-2 oz. sassafras bark, 2 1-2 oz. mezereon

bark, 2 1-2 oz. licorice root, 1lb. raisins, jammed. Boil sarsaparilla 4 hrs, then add the other ingredients and boil 2 hrs. Strain and bottle when cold. Dose, 1 gill 4 times daily. It is better to make 1-4 of this at a time.

N. H. WATERBURY.

HOP BITTERS.

4 oz. hops, 1 oz. buchu, 1 oz. mandrake, 1 oz. dandelion, 1-2 oz. prickley-ash bark. Steep in 2 qts. water, strain; when cool add 1-2 pt. alcohol. Keep in corked bottles. Dose, 1 to 3 tablespoons 3 times daily before meals. After meals for dyspepsia.

MRS. A. G. DEUEL.

TAR OINTMENT.

1 pt. lard, 1-2 pt. tar, rosin size of an egg, bees-wax 1-2 size of an egg. Simmer together 1 hr. Good for salt-rheum, burns, &c.

MRS. A. DAY.

MARIGOLD OINTMENT.

1 pt. lard, melt, then stir in as many marigold flowers as you can. Set in a warm place for 2 days. Strain. (Use large marigold flowers.) Good for rheumatism, strains, bruises, &c.

MRS. A. DAY.

LINIMENT.

The marigold flowers put in alcohol is an excellent liniment.

MRS. A. DAY.

GENERAL ITEMS FOR THE HOUSEWIFE.

CANDIED ORANGE PEEL.

Boil the *yellow* rind in a syrup of white sugar until it granulates. Pack in jars with the syrup. It keeps well and is nice for mince pies and molasses cake.

MRS. J. T. CARR.

MOCK CREAM FOR COFFEE.

Boil 1 spoonful of cornstarch in 1 qt milk. A great improvement to coffee or chocolate.

A COOLING DRINK.

2 oz. tartaric acid, 2 lbs. white sugar, juice of 1-2 lemon, 3 pts. water. Boil together 5 min.; when nearly cold add whites of 2 eggs well beaten with 1-2 cup flour and 1-2 oz. wintergreen or other flavoring. Bottle and keep in a cool place. Take 2 tablespoonfuls for a tumbler of water, add 1-4 teaspoon soda, stir and drink immediately.

MRS. C. S. SMITH.

GRANDMOTHER'S HARVEST DRINK.

1 qt. water, 1 tablespoon sifted ginger, 3 heaping tablespoons sugar, 1-2 pt. vinegar.

MRS. L. E. JOHNSON.

TO KEEP EGGS A YEAR NICELY.

3 gals. water, 1 qt. salt, 1 qt. slacked lime. Prepare the liquid and let it stand 3 or 4 days to allow the heat from the lime to escape. If put on sooner it seems to

harden yolks of eggs. Obtain eggs as early as possible, and pack with great care, as the least crack causes future loss. Pour the lime water over the eggs and cover with light pieces of board.

MRS. J. T. CARR.

BAKING POWDER.

4 oz. baking soda, 3 oz tartaric acid, 1 pt. flour; sift several times.

MRS. W. H. GIBBS.

BLUEING.

1 oz. Prussian blue, 1-2 oz. oxolic acid, 1 qt. soft water.

MRS. W. H. GIBBS.

TO PRESERVE HAMS.

To 4 gals. water, add 8 lbs. salt, 2 oz. saltpetre, 1 qt. molasses. Boil and stir it well. Cool before using.

MRS. W.

FOR PACKING BEEF.

For 100 lbs. beef, take 4 qts. fine salt, 4 lbs. brown sugar, 3 oz. saltpetre, 3 oz. saleratus. Mix all together. Pack beef closely in layers, sprinkling the salt, etc. through it. Add no water, but place a weight on the top.

F. W. WATERBURY.

TO COLOR BROWN.

Chop 1 lb. catechu, dissolve in kettle hot water, then strain. Add to it 2 oz. blue-vitriol and stir until dissolved. Work the goods in this liquor 2 hrs. at boiling heat. Dissolve in another kettle 3 oz. bichromate of potash in sufficient hot water to cover the goods. Work in this 1-2 hr. Then wash in 2 or 3 waters having in a

little soap. Very deep color in wool, but lighter in cotton. 1 lb. will color from 4 to 10 lbs. of goods, according to shade.

SOFT SOAP.

6 lbs. sal-soda, 3 lbs. lime, 7 lbs. solid grease, 4 gals. water.

MRS. M. S. OSBORN.

HARD SOAP.

Pour 4 gals. boiling water on 6 lbs. washing soda and 3 lbs. unslacked lime. Stir well, and let settle until perfectly clear. Drain off the water and put in it 6 lbs. fat, 2 oz. borax, 1 oz. hartshorn, (the liquid.) Boil until it thickens.

MRS. HOWARD.

COLOGNE.

1-2 oz. oil of bergamot, 1-4 oz. oil of lemon, 1-8 oz. of oil of lavender, 3 drops oil of rosemary, 3 drops oil of cloves, 1-2 drachm oil of neroli, 1-4 oz. jessamine, 5 grains best musk, 3 pts. deodorised alcohol.

MRS. N. D. MOREY.

To prevent cakes from drying put 6 or 8 nice apples in the jar or box with the cake. When shrivelled replace with fresh ones.

It is a great improvement to bread, to dry the flour by setting it in a warm place 24 hours before using.

To cut warm bread or cake so that it will not be heavy, heat the knife before using it.

To brown frosting,—pass a hot griddle or shovel of hot coals over the surface.

Ripe peaches can be quickly peeled by pouring hot water over them.

Blanch almonds in the same way.

Canned fruit standing in the light, loses natural color. Keep closely covered from the light, and dark fruit as plums and cherries will retain bright color.

To prevent skin of plums, crab-apples, or any similar fruit from cracking in canning or pickling, prick each one 6 or 8 times with a pin. It can be done quickly.

After cleaning oil-cloths, wet them with clear milk and rub dry with cloth. After a few applications, will look as though varnished, and loses the stiffness usually seen.

The juice of ripe tomatoes will remove fruit or vegetable stains from the hands without injury to the skin.

A fresh tomato leaf crushed and applied is a good antidote for bee sting.

Plug up mice holes with soap. The mice cannot get through.

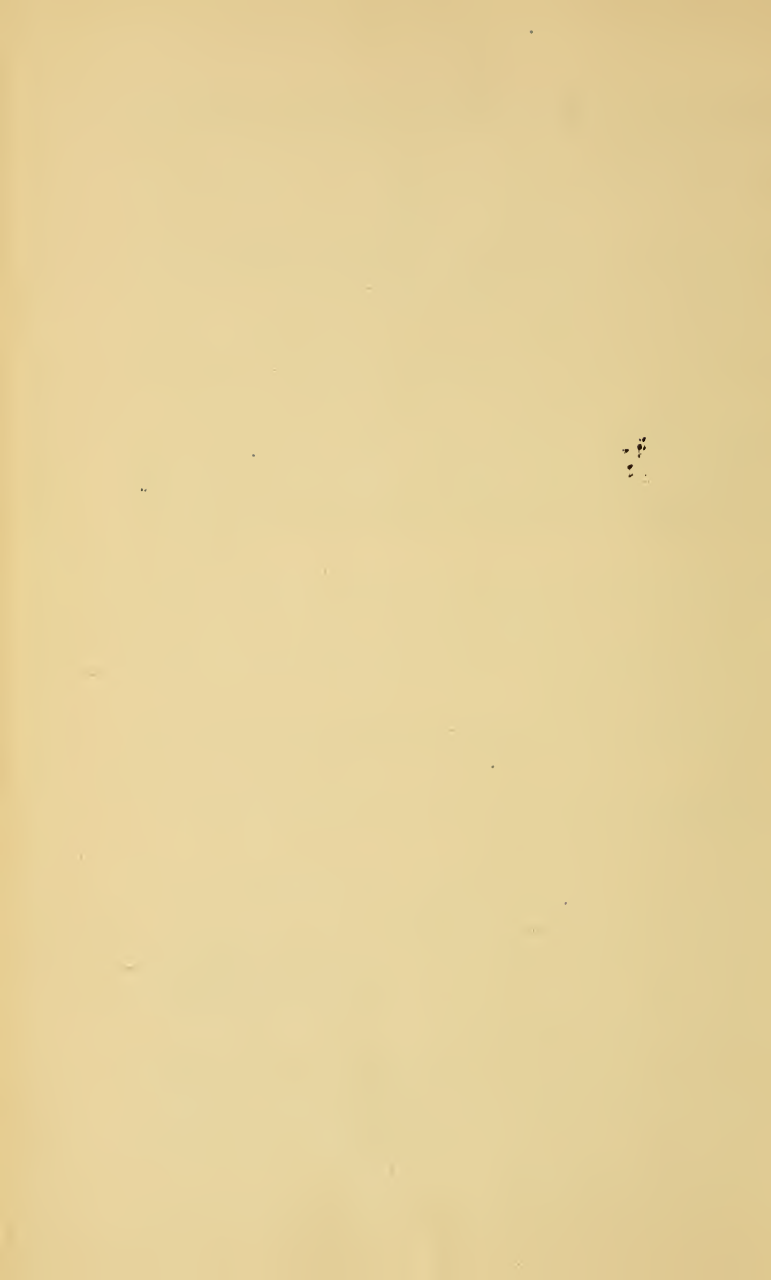
An application of alcohol will restore the color to furniture discolored by heat.

Horse-radish put in small pieces into pickles prevents mould rising on the top of vinegar.

To remove ink and fruit stains,—10 grains oxalic acid in 1 2 pt. water. Wet the article in hot water, and apply to top of the bottle; rinse well.

To wash mirrors, window glass, etc.,—wash first with a clean soft cloth and clear water, then go over them the second time with a chamois skin wrung out of clear cold water. Do not wipe.

Sure death for carpet bugs ???



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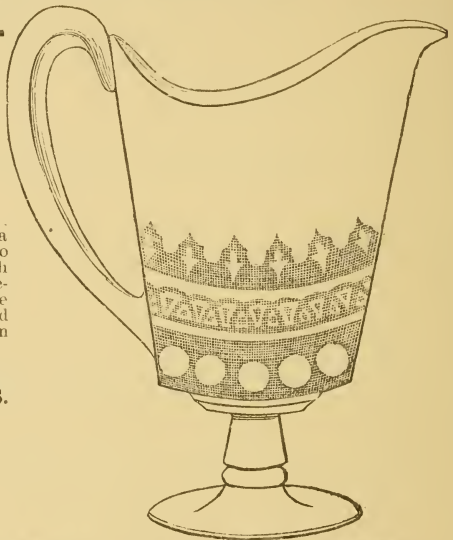
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